

today in brief

255 Viet orphans flown to US.

SAIGON (UPI) — Two U.S. Air Force planes flew from Saigon today with 255 orphans bound for the United States, many of them from a children's home supported by Americans since the days of Dr. Tom Dooley 20 years ago.

More than 200 of the orphans aboard the C141 Starlifter planes were bound for the U.S. Army base at Ft. Benning, Ga., where they will be cared for until they are adopted by American families.

N-fuel suspension draws protest

BRUSSELS (UPI) — The European Common Market sent a protest note to the United States today against suspension of shipments of U.S. enriched uranium for European reactors.



Philip Shinnick

SAN FRANCISCO (UPI) — Former Olympic long jumper Philip Shinnick appeared before a federal grand jury Thursday conducting an inquiry into the Patricia Hearst case.

Shinnick refused to answer any questions about the Hearst case but out of court denied knowing the whereabouts of the fugitive heiress who was kidnapped over 14 months ago.

Oil consumers offer new ideas

PARIS (UPI) — The industrialized countries handed a new set of proposals today to oil-producing and developing countries in an attempt to break a deadlock over preparations for a world energy conference this summer.

Officials of the industrialized countries' delegations said their "package deal" offer would go a long way toward meeting the demands of the "third world" developing nations.

Hunt ordered to finish pen term

WASHINGTON (UPI) — E. Howard Hunt, declaring "I wish I had never heard of the White House," was ordered today to return to April 25 to complete his sentence as a mastermind of the Watergate break-in.

Hunt will serve the remainder of his 2 1/2 to eight-year sentence. He served 11 months of it before being released in January, 1974, pending disposition of his appeal.



Lon Nol

HONOLULU (UPI) — Appear weary, Cambodian President Lon Nol arrived here late Thursday.

Nol, in self-imposed exile, is expected to enter a U.S. Army hospital for treatment of an undisclosed ailment. About 40 protesters appeared outside the guest house where Nol spent the night, and called on him to return to Indochina.

Reaction to Ford speech '50-50'

WASHINGTON (UPI) — The White House reported today initial public reaction to President Ford's world affairs speech appeared to be running "about 50-50."

A presidential spokesman said between 1,500 and 2,000 telephone calls were received at the White House switchboard within two hours after Ford finished delivering his address Thursday night to a joint session of Congress.

Fahmi plans Moscow policy visit

By United Press International

Egyptian Foreign Minister Ismail Fahmi will go to Moscow April 19 for Middle East policy coordination talks with Soviet foreign sources in Cairo said today.

Israel's army chief of staff, meanwhile, said in Tel Aviv his forces have had trouble getting arms from the United States, but predicted American military support will continue as long as Moscow backs the Arabs.

Hearings set on plant proposal

BOISE (UPI) — The Idaho Public Utilities Commission beginning April 20 will hold two days of hearings in Pocatello on Idaho Power Company's request to build a coal-fired steam electric generating plant near Boise.

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Warmin' up

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Early Flight

Thirty-eight years before the flight of the Wright brothers, a Texas school teacher is said to have taken briefly to the air in a plane powered by a spring! You'll be flying high when you put the power of Want Ads to work for you. And your expense is likely to have a happy ending like so many other thrifty folks.

Let a Want Ad work for you. Call 733-0931

Ford requests draw opposition



TRAN KIM PHUONG
... Saigon's envoy

Strongpoint reinforced

SAIGON (UPI) — South Vietnamese paratroopers flew waves of helicopters into besieged Xuan Loc today in a glint aerial to reinforce battle-weary defenders in the provincial capital near Saigon.

The airborne troops flew four dozen choppers, including six huge CH47 Chinooks, through heavy Communist antiaircraft fire to the edge of the embattled city.

On the ground, a column of rangers and militiamen inched up Highway 1 toward Xuan Loc, but ran into fierce Communist opposition 10 miles west of the embattled city.

Radio reports from Xuan Loc said the outnumbered defenders beat back two human wave assaults, but intelligence officers said the Communists were massing for a third attack.

Military sources said the fight for Xuan Loc, 38 miles northwest of Saigon, may mark the start of a full-scale Communist offensive against the South Vietnamese capital.

Reporters on the front lines said the paratroopers landed on the western edge of Xuan Loc with field guns slung to the bottoms of the bigger choppers.

Military officers said the paratroopers would back up government defenders besieged by Communist tanks, artillery and infantry for the past three days.

Reporters of Xuan Loc refugees fleeing down French-built Highway 1 toward Saigon. One child was killed and 11 refugees wounded in an attack 12 miles from Xuan Loc.

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WASHINGTON (UPI) — President Ford has asked Congress for nearly \$1 billion in aid for South Vietnam and permission to use U.S. military forces if necessary to evacuate Americans and tens of thousands of South Vietnamese refugees.

Ford's Thursday night State of the World message met immediate and stiff opposition among many congressmen.

Administrative officials said contingency plans are being prepared for possible evacuation of up to 6,000 Americans and 200,000 South Vietnamese refugees should Saigon fall.

Ford made no new aid request for Cambodia, saying it "may be soon too late" to prevent its falling to the Communists.

Officials said evacuation of some Americans from South Vietnam has already begun.

Democratic congressional leaders were stunned by the size of Ford's aid request, which included \$722 million in military assistance and \$350 in economic and humanitarian aid for Saigon.

"I can't conceive of this Congress voting \$722 million in military aid for South Vietnam," said House Democratic leader Thomas P. O'Neill.

"There would have to be a complete turnaround in the opinion of the American public — as I read it, talking with members when they came back from the Easter recess — to support such aid."

Senate Appropriations Committee Chairman John McClellan, D-Ark., said of the chances of congressional passage of the military aid: "I doubt it very much."

Ford asked Congress to act by April 19, just over a week, much faster than Congress usually moves unless it is virtually united on an issue.

"A vast, human tragedy has befallen our friends in Vietnam and Cambodia," Ford said.

He said he must consider the safety of some 6,000 Americans who remain in South Vietnam, "and tens of thousands of South Vietnamese employees of the United States Government, of news agencies, of contractors and businesses for many years whose lives, with their dependents, are in grave peril."

He said there are "tens of thousands of other South Vietnamese intellectuals, professors and teachers, editors and opinion-leaders who have supported the South Vietnamese cause and the alliance with the United States, to whom we have a profound moral obligation."

The \$722 million military aid figure was more than double the \$300 million request he made before the recent Communist gains in South Vietnam, and one that Congress has never acted on.

The "new" figure was the sum recommended by Army Chief of Staff Frederick C. Weyand, whom Ford sent to Saigon on a fact-finding mission.

The speech was Ford's first public report on his foreign policy throughout the world, and he discussed several groups of countries:

"To allies, he said, 'We will stand by our friends.' He will attend a summit conference of European leaders in May or June. He plans a series of meetings with leaders of Australia, New Zealand, Singapore, Indonesia and Japan. He asked Congress to repeal its ban on U.S. military aid to Turkey and said he is considering economic and military aid to Greece — both NATO members."

"He told the Communist world not to mistake detente as a license to 'fish in troubled waters.'

(Continued on p. 2)



HENRY KISSINGER

PRESIDENT FORD

... seeks more aid

Solons balk on Viet aid

WASHINGTON (UPI) — Congress, which was reluctant before to approve \$300 million in emergency military aid for South Vietnam, will be even harder to convince on the need for \$722 million, juggling from congressional reaction to Ford's speech.

Many Democrats said there was no chance of passing President Ford's military aid request, though they said it would be generous on his part to give \$250 million in humanitarian aid.

Republicans, generally, were less than enthusiastic about Ford's proposal, but many praised his courage in pursuing an unpopular policy.

"Oh, it's dead," was the blunt reaction to the military aid request from Sen. Henry M. Jackson, a Democratic presidential candidate.

Senate GOP leader Hugh Scott said, "I am supporting whatever he can get and I hope he gets what he says is needed."

House GOP leader John J. Rhodes said further military aid might be needed by Saigon to buy time to achieve the evacuation of Americans.

House Speaker Carl Albert said, "I expect we will have to give him some military aid but not the \$722 million he asked for."

For Congress to approve the \$722 million, said House Democratic leader Thomas P. O'Neill, "There would have to be a complete turnaround in the opinion of the American public. The \$250 million for 'humanitarian aid' is a strong possibility and the thought of going in and getting 6,000 U.S. citizens out of there can be a strong

thought for unified congressional action."

Democratic presidential candidate Sen. Lloyd Bentsen of Tex., said, "His efforts efforts to re-escalate U.S. involvement in Vietnam by almost a billion dollars is simply not acceptable, though I think Congress will seriously consider his request for humanitarian aid."

Sen. Frank Church, D-Idaho, observing that the Communists have already captured \$5 billion to \$6 billion worth of American equipment, said he was "very much afraid" that any additional military assistance to South Vietnam would again wind up in the hands of the North Vietnamese.

"Humanitarian aid, yes. Military assistance, no," said Sen. Alan Cranston, D-Calif.

(Continued on p. 2)

Gooding recall asked

GOODING — Recall petitions signed by 269 people asking removal of Mayor Leo Rice were filed Thursday morning with the Gooding city clerk.

Clerk George Silla said he has 10 days to check the signatures against signatures on file before he can approve or reject the petitions.

Dave Stenger, one of the Gooding residents helping with the recall, said the petitions were circulated because petitioners felt that there was a "lack of maintaining the position of mayor" and that the office had not been run properly.

"A lot of people support the petitions but are afraid to have their names mentioned," Stenger said.

Mayor Leo Rice said Friday he would talk to his attorney before making any statement concerning the recall effort.

According to the Idaho code, if the petition lacks the required number of certified signatures, the persons circulating the petition have 30 days to "perfect" them.

If the petitions are approved, however, the city clerk must promptly inform the petitioner and the officer being recalled. If the mayor does not resign within five days after the notice, the city clerk must call a special city-wide election to be held within 30 days.

The code states that the recall election must conform as nearly as possible to laws governing general elections.

© Washington Star

WASHINGTON — The Senate has temporarily sidetracked an effort to prohibit the use of federal funds to finance abortions, but the issue is likely to crop up again in the future.

By a vote of 54-36 Thursday, the Senate failed to amend to a nurse-training and health service bill a provision that would have barred the use of federal funds for abortions except where necessary to save the life of a mother.

It then went to an up-or-down 77-14 margin, the \$2.6 billion health legislation which is virtually identical to a pair of measures pocket-vetoed last year by President Ford.

Sen. Dewey F. Bartlett, R-Oka., sponsor of the anti-abortion amendment offered Thursday, said Congress "must make a moral decision on whether we want to participate in the taking of an unborn life." Bartlett said that in 1973, the last year for which statistics are available, some \$40 to \$50 million in federal money was spent for approximately 270,000 abortions, most financed by Medicaid.

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According to Chris Carlson, the governor's press secretary, Andrus' statement will come "relatively soon."

Asked about the timing of Andrus' statement, Bradley said, "I'm rather encouraged to think that we will know something more definite about the state's position before we get very far into the draft stage" of the new environmental impact statement.

(Continued on p. 15)

Nuclear waste storage impact statement scrapped

plan to write a new one.

The scrapping of the old statement is important because it was the Idaho National Engineering Laboratory (INEL) near Arco that could be taken off the list of primary candidates for interim storage of the nation's radioactive wastes.

The INEL and two other federal sites in Washington and Nevada were named as top choices for the storage program in the old statement.

However, the INEL could be eliminated as a choice in the new statement if the state of Idaho researches such action, according to R. Glenn Bradley, manager of the INEL site.

"If the state was against the selection of the INEL, then it would not be one of the candidates sites considered," Bradley told the Times-News.

But "there is no question in my mind that we at ERDA are still interested in INEL for nuclear

storage," he added.

Idaho must make its position clear in the near future, "or the INEL probably will be included as a frontrunner for selection in the new statement," according to Bradley. If the state says nothing, the INEL probably will be included.

In an "informal" discussion with Gov. Cecil Andrus last month, Bradley reportedly gave the governor a proposed timetable for removal of wastes currently buried at the INEL. In the past, Andrus has opposed selection of the INEL for interim storage of any radioactive wastes unless an acceptable timetable was set up for removal of wastes already buried at the site.

If the buried wastes are removed, according to Andrus, then the state might consider approval of the INEL as an interim storage site if ERDA does not store the wastes in the Snake River aquifer. The aquifer, a giant underground waterway, underlies nearly all of the INEL site.

and many people fear that radioactive wastes could contaminate it. The aquifer flows into the Snake River near Hailey.

The governor's office has refused to disclose the proposed timetable, which was turned over this month to a special committee for consideration. Andrus has said he will issue a statement on the timetable only after the committee has studied it and provided recommendations.

According to Chris Carlson, the governor's press secretary, Andrus' statement will come "relatively soon."

Asked about the timing of Andrus' statement, Bradley said, "I'm rather encouraged to think that we will know something more definite about the state's position before we get very far into the draft stage" of the new environmental impact statement.

(Continued on p. 15)

Valley obituaries

Raymond T. Ruby

WENDELL — Raymond Thomas Ruby, 69, died early Thursday at St. Benedict's Hospital in Jerome following a lingering illness.

Born Oct. 10, 1905, in Norton, Kan., he moved with his family to Cimarron Prairie in March, 1913. He married Martha Wats on June 15, 1913, at City Hall. They moved to Weiser in 1943 and in 1944 they moved to Wendell where he farmed and enjoyed his livestock and horses, taking particular pride in his work horses.

Mr. Ruby was active in the Wendell Grade #2, serving as master from 1963 to 1965. He received his 25-year pin on Sept. 17, 1972.

He is survived by his wife, Wendell, two sons, Harold Wendell, and Ronald Ruby; Jerome; two daughters, Mrs. William (Rebecca) Niemi, Kenosha, Mich., and Mrs. James (Irma) Koenig, Coeur d'Alene, Wash.

Mr. Ruby was preceded in death by three brothers.

Funeral services will be held at 2 p.m. Saturday at the United Presbyterian Church with Rev. Tony Gamby officiating. Interment will be in the Wendell Cemetery.

The family suggests memorials to the United Presbyterian Church of Wendell.

Friends may call this evening and until noon on Saturday at Leeper Mortuary.

Thelma A. MacKenzie

TWIN FALLS — Thelma Ann MacKenzie, 57, of Twin Falls, died Wednesday evening at Magic Valley Memorial Hospital after a short illness.

Born May 11, 1917, at Stockholm, Neb., she moved to the Twin Falls area in 1929 where she attended schools in Twin Falls and Kimberly. In 1939 she and her family moved to California, where she lived until returning to Twin Falls in 1962 from Covina, Calif.

While in California, she was a member of the Baptist Church, the Ladies Auxiliary of the Lions, and Ladies of the Elks of Pasadena, Calif. For the past several years she has served Magic Valley Memorial Hospital Auxiliary as a pink lady.

On May 15, 1964, she was married to Fred J. MacKenzie of Tijuana, Mexico.

Surviving are her husband; a son, William MacKenzie, Blyden, Calif.; three daughters, Mrs. Donna Lloyd, Blyden, Calif.; Mrs. Janice Opp, New York City, and Mrs. Patricia Costa, Artilia, Calif.; a sister, Mrs. Viola W. Ireland.

Twin Falls. There are 19 grandchildren and 1 great-grandchild.

Funeral services will be conducted at 2 p.m. Monday at Reynolds Funeral Chapel with Rev. James B. Hughes of the First Baptist Church officiating. Entombment will be in the Sunset Memorial Park mausoleum.

Friends may call at the chapel Sunday and until time of service Monday.

Services

TWIN FALLS — Services for Chris A. Jensen, 85, Twin Falls, who died Wednesday, will be conducted at 11 a.m. Saturday at Reynolds Funeral Chapel. Final rites will be in Sunset Memorial Park.

JEROME — Services for Ted R. Deck, 38, Jerome, who died Tuesday, will be at 2 p.m. Saturday at Dove Funeral Chapel with burial scheduled for the Jerome Cemetery.

JEROME — Services for J. R. Wiley, 85, Jerome, who died Tuesday, will be at 2 p.m. Monday at Bird Funeral Home. Concluding services will be at Sunset Memorial Park in Twin Falls.

Clyde Behen, Terry Watts, Nels Ahm, Mrs. Eldon Fiscus, Erica Laughlin, Mrs. Lester Adams and daughter, John, Barb and Mrs. Donald Anderson and son, all Twin Falls.

Charles Sattig, Cliford Martin and Mrs. James Blair, all Buhl; Mrs. Russell Holland and son, Burley; Silva Archer, Caldwell, and Mrs. Louis Johnson and daughter, Heyburn.

Births

A son was born to Mr. and Mrs. Jim Ellis, Gooding.

Magic Valley Memorial

Admitted

Mrs. B. W. Farnsworth, Bliss, and Harold McDonald, Gooding.

Dismissed

Mrs. Rockford Becker, Gooding; Fletcher Haynes, Hagerman, and Mrs. Henry Smith, Bliss.

Births

Sons were born to Mr. and Mrs. Jim Ellis, Gooding.

Cassia Memorial

Admitted

Hermin Stoker, Phyllis Getz, James Salmon, Ann Harper, Deanna Oesterholt, Dupree Coffey and La Gardner, all Burley; Sally Reedy, Heyburn; Hugh Arnold, Albion, and Laura Mitchell, Rupert.

Dismissed

Bill Draney, Kathy Crystal, Shirley Harris and George Welch, all Burley, and Juan Rangel, Oakley.

Births

Sons were born to Mr. and Mrs. Ricky Huskins and La Gardner, all Burley. Daughters were born to Mr. and Mrs. Walter Sheimos, Heyburn, and Mr. and Mrs. Jay Osterhout and Mr. and Mrs. Teague Harper, all Burley.

Minidoka Memorial

Admitted

Mark Boatwright and Lynn Call, both Rupert; Margaret Reed, Burley, and Charles Breezy, Heyburn.

Dismissed

E. Verneice Gibson, Rupert, and Bartress Readhouse, Rupert.

St. Benedict's

Admitted

George Jacobs, Mrs. Robert Bruce and Clarence Daniels, Jerome; John F. McGhee, Dietrich, and Ben Astey, Shoshone.

Dismissed

Frank Matthews, Mrs. Edna Culver, Mrs. Carl Fisk and Frank Cole, Jerome; Mrs. Alan Petersen, Carey, and Mrs. Leonard Riley, Eden.

Births

A daughter was born to Mr. and Mrs. Dee Snodgrass, Rogerson, and sons were born to Mr. and Mrs. Candelario Duran Jr., Buhl, and Mr. and Mrs. Douglas Mills, King Hill.

Death ruled suicide

TWIN FALLS — County Coroner Chancy Edwards said today the death of Peter Verne Light, 45, American Falls, killed under the wheels of a dead truck, has been ruled a suicide.

Edwards said, based on witness' accounts, the man apparently threw himself under the wheels of the truck about 9:15 a.m. Thursday at the Shoshone Street railroad crossing.

Edwards said the man died instantly of internal injuries when crushed under the rear dual wheels of the heavy vehicle.

Uba Allen

(Continued from p. 1)

TWIN FALLS — Uba Allen, 69, Twin Falls, died Thursday morning at Magic Valley Memorial Hospital after a brief illness.

Born July 7, 1905, at Ava, Mo., he attended schools there and came to Idaho in 1925. He was married to Lillian Silvey on June 21, 1928, at City Hall. They moved to Weiser in 1943 and in 1944 they moved to Wendell where he farmed and enjoyed his livestock and horses, taking particular pride in his work horses.

Mr. Ruby was active in the Wendell Grade #2, serving as master from 1963 to 1965. He received his 25-year pin on Sept. 17, 1972.

He is survived by his wife, Wendell, and Ronald Ruby; Jerome; two daughters, Mrs. William (Rebecca) Niemi, Kenosha, Mich., and Mrs. James (Irma) Koenig, Coeur d'Alene, Wash.

Mr. Ruby was preceded in death by three brothers.

Funeral services for Mr. Allen will be conducted at 2:30 p.m. Saturday at the First Christian Church with Rev. Raymond Jones officiating. Burial will be in Sunset Memorial Park.

Friends may call at Reynolds Funeral Chapel.

Clarice C. Miller

TWIN FALLS — Clarice C. Miller, 91, Long Beach, Calif., formerly Twin Falls resident, died in California.

Born Jan. 9, 1894, in Illinois, she lived in Twin Falls for about 45 years. In the 1960s she moved to Portland, Ore., where she lived for seven years prior to moving to California.

While living in Twin Falls she belonged to the Reheka Club, Wayside Club and the Presbyterian Church.

Surviving are two daughters, one son, five grandchildren and six great-grandchildren.

Private family services were planned for today in California.

Edna E. Childs

FILER — Mrs. Edna Ellen Childs, 83, Filer, died Thursday at Harrell's Nursing Home in Burley after a long illness.

Born in Nebraska on Feb. 10, 1892, she had lived in Idaho since 1906. She married O. J. Childs on Dec. 29, 1914, and he died July 26, 1954.

Mrs. Childs was a member of the Past Matron's Club and Star Social Club.

Survivors are one son, Winston Childs, Filer, and three nephews, Cecil Childs, Burley; Robert Childs, Burton, Wash., and James Childs, Oceanside, Calif.

Funeral services for Mrs. Childs will be at 2 p.m. Monday at White Mortuary Chapel by Rev. J. D. Crego. Burial will follow in Sunset Memorial Park.

Friends may call at the mortuary Sunday and until 1 p.m. Monday.

Peter V. Light

TWIN FALLS — Peter Vern Light, 45, American Falls, died suddenly Tuesday morning.

Funeral arrangements will be announced through Reynolds Funeral Chapel.

briefs

TWIN FALLS — The Blue Lakes Country Club President's Ball will be held Saturday. The noisy cocktail hour will begin at 7:30 p.m. The Wally Schaefer Quartet will play at the ball. The semi-formal event costs \$20 per couple and is limited to 400 couples.

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Ford request against wall

(Continued from p. 1)

But he urged Congress to repeal trade restrictions against the Soviet Union tied to emigration of Jews. He expressed hope of new U.S.-Soviet accords to limit nuclear weapons. He said he plans a visit to China this year.

— Besides, United States will continue peace efforts in the Middle East.

— He called on North Vietnam to "cease military operations immediately," and he urged Russia, China and other signatories to the 1973 Paris peace accords on IndoChina to use their influence to halt the fighting.

Ford said he wasn't blaming Congress for the erosion of those accords, and offered and asked for cooperation between the White House and Congress.

He gave this analysis U.S. inability to act in Vietnam in recent years: "We deprived ourselves by law of the ability to enforce the agreement — thus giving North Vietnam assurances that it could violate that agreement with impunity."

— Next we reduced our economic and arms aid to South Vietnam. Finally we signaled our increasing reluctance to give any support to that nation struggling for its survival."

Now, Ford said, "let us put an end to self-inflicted wounds. Let us remember that our national unity is a most priceless asset. Let us denounce our adversaries the satisfaction of using Vietnam to pit Americans against Americans."

— On other subjects, Ford:

— Warned that the United States, approaching 200 million on foreign oil, would be highly vulnerable to a new oil embargo. He renewed his appeal for conservation.

— Said it is proper for Congress to investigate U.S. intelligence activities, but "sensational public debate over legitimate intelligence activities is a disservice to this nation and a threat to our intelligence system."

— Cautioned that any significant cut in his defense budget "would endanger our national security and thus jeopardize the peace."

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Boss of the Year

Bill veto urged by Farm Bureau

TWIN FALLS — The Salmon Tract Community Farm Bureau has directed its president, Bill Loughmiller, to write President Gerald Ford urging him to veto the farm bill.

Members decided at a meeting Wednesday night at the Orr Jones home that the President should veto the bill if it is passed with high price supports.

The Farm Bureau feels that such supports tend to encourage production from marginal and low efficiency farming operations, according to Dick Parrott, Twin Falls County Farm Bureau president.

Group leaders honored

GOODING — Mrs. Virginia Miller, Mebar, president of Ladies Auxiliary Patriarch Militant of Idaho, and Brig. Gen. Don Parsons, commander of the Idaho department were honored here Wednesday night.

The two state association leaders were "guests" of the Wood River Valley Auxiliary and Canton 22 meeting in the Gooding Odd Fellows Temple.

Mrs. Robert Bryan presided over the auxiliary meeting and gave the opening thought, "What Is An Odd Fellow?"

A special drill was performed in honor of Mrs. Miller.

Mrs. Zane Harrison and Mrs. Boyd Harrison sang Mrs. Miller's song, "Say It With Music," accompanied by Mrs. Savasian at the piano.

Plans were announced for a reception Sunday at 2 p.m. in the IOOF Temple in Molba for Mrs. Miller and Parsons.

Mrs. Miller spoke on "A Bag Full of Odd Fellowship," in which she emphasized the organization emblems and their meaning. She also discussed the purposes and benefits of the Odd Fellows eye bank in Idaho and nationally.

Parsons encouraged members to support the Odd Fellow home in Caldwell and the eye bank program. The program closed with group singing.

Hansen rips canyon plan

WASHINGTON — Rep. George Hansen said Thursday "federalization" of Hells Canyon would pre-empt and jeopardize water rights of upstream irrigators and seriously threaten Idaho's agricultural economy.

Testifying before the House Interior Committee's National Parks Subcommittee, against a proposal to lock Hells Canyon into a national recreation area, Hansen said Idahoans stand to lose those water rights under any national regulation of Hells Canyon.

"We should all be concerned for preserving our national resources but federalization of the Hells Canyon segment of the Snake River, whether by National Recreation Area or by construction of federal dams, could pre-empt and thus jeopardize the water rights of upstream irrigators," Hansen said.

Cancer board reviews program

TWIN FALLS — The scope of the American Cancer Society in Twin Falls through its service and Reach to Recovery programs were explained at a board meeting of the County unit Thursday night.

"Emotional support to cancer patients is as important as the limited financial help and dressings and equipment we can offer them," Ronni Fraellen, service chairman, said. Many times when she visits, she said she "just sits and listens."

She said referrals are made to the Cancer Society from several sources including doctors, relatives and friends. The service chairman visits the patients and if they want to apply for financial assistance, which is limited to \$200 per patient, she assists with the application.

Dorothy Summers, co-chairman of the Reach to Recovery program, which also provides emotional support and encouragement to women who have had mastectomies, also said, "We give no medical advice and cannot contact a patient unless her physician contacts us."

She said referrals had come from physicians both in Burley and Boise who were aware of the emotional value of the

Reach to Recovery program in other parts of the country. Begun by an individual in 1952, the program was adopted nationwide by the American Cancer Society in 1968.

All volunteers have had the surgery themselves, and take special training in

the annual fund drive are "gratifying." Ralph Carpenter heads the business section and \$500 already has been deposited. Barbara O'Mara, assistant crusade chairman, heads the residential drive.

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William E. Howard, Publisher

Richard G. High, Managing Editor

Friday, April 11, 1975

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Phone 733-0931

ROWLAND EVANS AND ROBERT NOVAK

Americans may have a heavy load to bear

WASHINGTON — On Monday morning, a top-level Pentagon official was horrified to hear the television news quoting Gen. George Brown from Indonesia as possible renewed U.S. military intervention in Vietnam — his bitter pointing up the impossible dilemma facing President Ford and darkening this nation's future.

The Defense Department civilian immediately placed a long-distance telephone call to Gen. Brown, chairman of the Joint Chiefs of Staff, in Jakarta. Brown protested he had been slightly misquoted. However, he did concede saying that renewed U.S. bombing was an option to consider. Since Ford March 6 ruled out any return to American military force to Indochina, Brown's explanation did not greatly reassure the Pentagon official.

But this was not just another bloop by the general. It reflects widespread feeling among senior U.S. military officers that a bombing blitz might at least slow down the Hanoi political's plans to swallow South Vietnam. That, in turn, reflects the pessimism engulfing the national security establishment here over Vietnam, particularly since Gen. Frederick Weyand, Army chief of staff, and other officials had a firsthand look.

The hopelessness of the situation was brought

home last week to Gen. Weyand's command party, studied by the deterioration of South Vietnamese leadership. They were told by the people of Saigon from politicians to the man in the street, that fresh leadership must be exerted with the newly reclusive President Nguyen Van Thieu shown to the background.

The unanimous choice to lead is Lt. Gen. Ngo Quang Truong, considered not only the finest troop commander in the South Vietnamese army (ARVN) but one of the best in the world; yet

symbolizing the despair in Saigon, Truong is now hospitalized there with temporary exhaustion following desintegration of his entire army corps in the north.

In truth, however, even revitalized leadership would face impossible odds, thanks to the disastrous ARVN retreat combined with the flood southward of North Vietnamese strategic reserves (contradicting the notion of a "civil war"), ARVN combat effectiveness has been halved, from 109,000 to 54,000; Communist main force strength is 225,000 and growing. Lavishly supplied with Soviet tanks and heavy artillery, the North Vietnamese firepower advantage is awesome.

With some of ARVN's best divisions having panicked in the north, there is no certainty that generally inferior troops to the south will stand and fight. The 7th and 9th divisions, the best ARVN units in the Mekong Delta, have been fighting mostly Vietnamese guerrillas; now they must encounter crack North Vietnamese regular divisions, which have pulled away from Tay Ninh and are moving toward the Delta to complete the final envelopment of Saigon.

Realistically, the remaining question in South Vietnam is who will leave: At least 5 to 6 million

probably want to escape Communist repression — employees of the U.S. government, those who worked with the CIA and high officials of the Saigon regime — would total 150,000.

One means to evacuation would be negotiation with Hanoi, but nobody here believes the politburo would agree to any such exodus. The other option force or the threat of force by Washington.

That has produced brainstorming here about landing U.S. Marines and warning Hanoi and time for evacuation — brainstorming reflected by Gen. Brown in Jakarta. But the reality, recognized by high officials, is that no credible threat can be made in today's American political climate. Thus, the prospect is not only a Communist takeover but abandonment by the United States of all but a handful of millions of Vietnamese who placed their faith in this country.

Military expert Sir Robert Thompson stopped in Washington weeks ago on his way home to London from Vietnam. While public and congressional opinion here denounced permanent U.S. commitments in Indochina, "Eternal dishonor," commented Sir Robert, "is a permanent commitment." That will be a heavy load for Americans to bear in the years ahead.

New hearing on SNRA center

The Sawtooth National Forest should call a new public hearing into the proposed Sawtooth National Recreation Area headquarters site at North Fork.

A \$450,000 construction bid has already been let to construct a 12,000-square-foot SNRA administrative-visitor center at the junction of the North Fork with the Big Wood River seven miles north of Ketchum.

The first schematic presentation of the building was shown in July to Ketchum residents long after the decision was made to build at North Fork. Many residents were unaware of the scope of the project or the location although US Forest Service officials have announced in public hearings since 1972 the site location.

A petition calling for public hearings and investigation into the site has been signed by almost 400 people. It has been circulating just one week.

SNRA Supt. Gray Reynolds has said repeatedly much money and time has been poured into the site location and the forest service "will not turn back," unless directed by a higher official.

The forest service has made environmental studies of the area and it concludes the building will not have an "impact" on wildlife there. Angered petitioners say beaver ponds, bird life, deer and elk will all be affected.

Although the environmental degradation question is legitimate at North Fork the much bigger issue is the battle between a group of strong-willed local people and a government agency that is responsive to the demands of the people most affected by the site and the entire SNRA concept.

Reynolds contends the forest service has followed the mandate of Congress to obtain public input before the SNRA was created.

No one is saying that process was not carried out correctly. Most of the people in the Wood River Valley back a SNRA concept over a national park concept.

However, a correct legal process does not mean the forest service has the right to ramrod through policies without taking into consideration that it may have made a mistake.

The people in Blaine County are clamoring for a meeting with the forest service to voice their objections. If the forest service is responsive the agency will listen to the complaints, even if the project has cost a considerable amount of money.

The forest service should call the meeting immediately.

It would be in a better position to gauge the merits of a controversy that need not have started.

Third World majority

Christian Science Monitor

The runaway "third world" majority in the United Nations General Assembly has not made things easy for the Americans who are committed to keeping their country in the UN — a sturdy 75 per cent of the citizenry, according to the latest Gallup poll.

But the third world is not going to disappear. And the United States, celebrating the bicentennial of its own independence, cannot but have a basic sympathy with the growing pains of more recently independent lands.

Several concepts of constructive compromise and honest disagreement have emerged in the wake of last December's indictment of the "tyranny of the majority" by the U.S., Britain, France and other members of the Western "minority" which incidentally pays more than half the UN's bills.

The most烹tigiously innovative of these approaches is the one suggested by the former U.S. Ambassador to India, Daniel Moynihan. It is for the U.S. to stop apologizing, stop appealing, and assume the role of "loyal opposition" in the "quasi-parliament of the UN." In a nice, typically Moynihan touch, he argues that exposing the third world's shortcomings would really show respect for it.

What must be remembered is that the UN "majority" is not rigid. Indeed, the U.S. has more often than not been part of it.

The U.S. will continue to be aligned with different members on different issues, voting with some third-world members and against others.

There seems hope for growingly enlightened parliamentary debate in Mr. Moynihan's analysis of the third world's prevailing ideology as derived from British socialism.

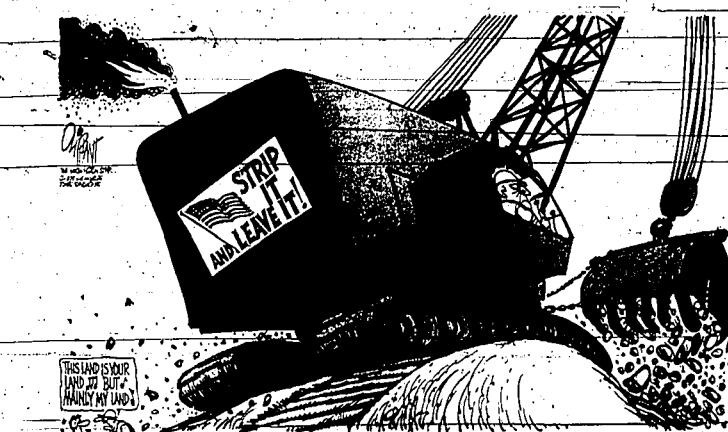
Because of this heritage, "the prospect now is that the world will not totalitarian," writes Mr. Moynihan. But he warns

that the potential for third world absorption by totalitarianism still exists. It will be fostered if third-world nations do not develop sufficiently productive economies but become dependent on assistance from totalitarian states. The production achievements of the free West and Japan can legitimately be cited to countries seeking more effective models of economic progress.

It is in the interest of both the West and the third world to maintain a tone of voice that permits creative dialogue.

Britain's UN Ambassador Ivor Seward Richard has emphasized that "the essence of the UN has got to be compromise." In an interview in this newspaper he said that if the UN is difficult, it is because the world is difficult." He saw the UN as a valuable forum means "to gather in the voices."

Constructive compromise and responsible opposition — it is a formula worth trying while the UN matures as a vital component in an increasing interdependent world.



Unknowing, US walks edge of slough of despond

O. N. Y. Times Service

BRUSSELS — The American abroad cannot help but be astounded by indications, as reported in both spoken and written media, of a lack of U.S. awareness that the situation in South Vietnam has become rapidly more critical in the wake of our own — and a simultaneous surge of self-confidence in the Communist camp.

I discussed this at length with one of West Europe's handful of leading statesmen, a personage of great importance who knows the players on the present international stage. He doesn't wish to be identified, for the simple reason that he considers it a most unfortunate moment for a "faithful ally" to criticize U.S. policy.

He adds, "I don't mind saying I am

extremely preoccupied. I always thought Kissinger's policy in the Middle East was not only wrong but did not conform to the requirements of a great power. It did not recognize the inutility of history, and one should never oppose history. As for Indochina that is a lamentable disaster."

"Undoubtedly the United States has a certain responsibility. I don't know what Nixon would have done at this moment had he remained in power, but, in foreign affairs, he knew what he was doing, as President. Since his departure there has been a slide in the U.S.A. toward a parliamentary regime; but it is necessary for a government to have its executive manage policy

and make decisions."

"Moreover, I am disturbed to see right now the simultaneous development of a strong Communist offensive everywhere. This is becoming more and more generalized. Today we see its actions in Indochina, Portugal and the Middle East. Tomorrow it will be in Yugoslavia, Italy and maybe France."

"Against this all we find a U.S. policy that fails to adapt itself to reality — even on the scale of Western Europe. We need an independent Europe which can stand on its own feet and

cooperate with the United States. But things are going from bad to worse. And your country seems to be suffering from intellectual disintegration."

"I can tell you the Russians are impressed by

this faltering of your willpower. Personally, I am persuaded that Russia and China will get together — after Mao's death. Then we will have a Soviet empire — the last empire existing — allied to the vastness of China."

"When all that happens we will be in a bad position. Our capacity to maintain liberal regimes while opposing those powers with their enormous ability to manage their affairs — well, all I can say is its most uncertain. Right now Europe and the U.S.A. are turning their backs on these facts. The degeneration of the United

States in a psychological and moral sense is

"There is a vast reversal in U.S. influence just when Russian influence is rising everywhere, based on an efficient management structure. Normally one can never see a historical era until 50 years later and I am not bright enough to see it when it starts. But we are witnessing the collapse of Western civilization. First Europe. Now the time of the United States begins."

"I will call the source of these expressions 'Mr. X.' Because I promised him anonymity if he would comment in a forthright fashion on the fate of all of us. He feels it would be improper to risk making things more difficult for Washington by associating his own distinguished name with such gloomy opinions."

Yet, at the same time, he was dismayed at hints of a certain Polynesian tendency as expressed in America, a desire to brush things under the rug or to smother them in unrealistic platitudes. There is not the faintest doubt in this part of the world about the seriousness of the present situation and the required pessimism that should mark contemporary analysis if it is to reflect actual truth."

It is not pleasurable to report such views — especially when their precise origin must be camouflaged, as explained above. Yet, it is surely desirable that American people start reflecting in an atmosphere of blunt, cold reality.

Only when British people in 1940, reacted in a similar way, were they able to assume a position of leadership that ultimately led them and the rest of the earth out of a slough of utter despond. Today we threaten to become engulfed in that same slough before we even know it.

Indifference prevails

The incapacitation of our Central Intelligence Agency is a matter of concern for those who think about the problems of the day after tomorrow. — for instance, about the disintegration of NATO and what that would mean; for instance, about the loss of the Azores.

A great deal has been said about this curious paralysis that is setting in on American foreign policy. Did you know that as things now stand, no covert action of any significance can be taken without the written — yes, written — authorization of the President, and without communicating the nature of the enterprise to 50, yes, 50, Congressmen and Senators? As well announce the enterprise at a press conference.

Consider Portugal: The Communists there are playing a game both sly and obvious. Already, they have simply eliminated from effective participation the parties on the moderate right, and center. The ballot-counting will be done by

printing done, delivering the papers to specified points, helping with the distribution. What you need, primarily, is cash, and facilities. That and a sense of fraternity with other people in the world who identify themselves with your struggle.

The internal preoccupations of Europe have been much written about. But it seems incredible that there should be so little expressed concern over what is happening in Portugal. I have a feeling I know the psychological causes of

Many Europeans are indulging themselves in a retroactive pout over the long distance of Salazar. I can hear the boulevards of Paris saying it — why should we be interested over the loss of Portuguese freedom? They haven't had any freedom in a generation. They don't know what to like. If they could live for so long under a Fascist, why not let them live for a while under the Communists?"

What's wrong with that statement is several things. 1) It is wrong to seek to punish a whole people because they were punished before. If a man is detected, forgotten at Devil's Island for 20 years, it is not appropriate to say him to continue to live there another 20 years. 2) The difference between life under Salazar and life under a Communist dictator is qualitatively huge. If you attach any importance at all to, say, freedom of religion, freedom of emigration, freedom of movement, freedom to change one's job, freedom to join a union, freedom to read books of one's choice, freedom to non-political justice by the courts.

But most importantly, Salazar was an indigenous despot. He came to power at a moment when Portugal was deep in anarchy. He never attempted to export his rule: Mozambique and Angola had been Portuguese forever, and on the day he died, Portugal did not lay claim to an inch of territory it hadn't when Salazar came in.

By contrast, the Communists are unashamedly in league with Communists the world over, and most particularly the Soviet Union. Their aim is to neutralize NATO and perhaps by the exercise of just a little restraint, overrunning that lingering fear of Communist rule in Italy and France where the huge Communist parties are restrained by that well-grounded fear that they would go to far in power.

Where, then, are the brigades? Where are the expressions of support for the democratic groups in Portugal? Or is it assumed that the group will be left to Spain: to send in, at the margin, a military detachment to abort a Communist take-over?

How lonely it is, nowadays, to be afloat in the world, desiring freedom for yourself, and help from those who have it.

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WILLIAM F.
BUCKLEY, JR.

Communist agents, and what we shall probably see is not a Communist coup of the Czechoslovakian kind, though that would be easy to arrange as things are going, but a Communist-oriented government dominated ostensibly by the military, though actually by the Communist Party.

Now this is something that need not, actually, be. That is to say, dispassionate soundings of Portuguese opinion suggest that in a genuinely free, contested election, the Communists would be winning something on the order of 10 per cent of the vote. To use the popular phrase of the day, should we conclude that the 90 per cent do not have "the will to resist?" I invite you, with all the will in the world to resist, to go and stage a pro-democratic rally in Lisbon these days. You need not only the will to resist, but something on the order of physical immorality.

Under "normal" healthy circumstances, the Central Intelligence Agency would, behind the scenes, be active in helping the democratic forces in Portugal. How? Well, let's think.

What's the point of revolution, before the jack-booted men take final control? Television, Radio, Pamphlets. Newsagents. They are

almost impossible to maintain in Portugal given the harassment by the Communists. Under the circumstances, true friends of Portugal would undertake to help. By, for instance, getting the

Central Intelligence Agency to do its job in a more effective manner. That is to say, to neutralize the Communists in Portugal.

How lonely it is, nowadays, to be afloat in the world, desiring freedom for yourself, and help from those who have it.

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probable want to escape Communist repression — employees of the U.S. government, those who worked with the CIA and high officials of the Saigon regime — would total 150,000.

One means to evacuation would be negotiation with Hanoi, but nobody here believes the politburo would agree to any such exodus. The other option force or the threat of force by Washington.

That has produced brainstorming here about landing U.S. Marines and warning Hanoi and time for evacuation — brainstorming reflected by Gen. Brown in Jakarta. But the reality, recognized by high officials, is that no credible threat can be made in today's American political climate. Thus, the prospect is not only a Communist takeover but abandonment by the United States of all but a handful of millions of Vietnamese who placed their faith in this country.

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Other opinion

San Francisco Chronicle

The report that RCA scientists have developed a miniature computer which houses 6,000 transistors and other devices in an "electronic chip" no bigger than a pea excites amazement bordering on incredulity.

But then, Nature has a commonplace practice of growing great forests from barely visible seeds, to say nothing of handling the innumerable physical, mental and spiritual complexities of human beings in microscopic packages of chromosomes, and we really believe that the boys at RCA did it.

Thought for today

A thought for the day. Former U.S. Senator Albert Thomas said: "Everything for which democracy stands is based on religious faith. Neither enlightened self-interest nor practical ethics can make an effective substitute."

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Military expert Sir Robert Thompson stopped in Washington weeks ago on his way home to London from Vietnam. While public and congressional opinion here denounced permanent U.S. commitments in Indochina, "Eternal dishonor," commented Sir Robert, "is a permanent commitment." That will be a heavy load for Americans to bear in the years ahead.

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Volunteers ready to aid Vietnam gain little ground

By United Press International

In the mid-sixties, there were thousands of men like Bart Bonner—M-16s, fighting and dying in the jungles near Da Nang. Today, Bonner says he's "seen it all" to Vietnam, and could take 25,000 boulders with him.

"I'm not talking about some little humanitarian effort to go over there and bring out orphans," Bonner said. "I'm talking about resisting Communist aggression."

The 34-year-old ex-Marine, who is slightly bald, and has a thick black mustache, says he is one of "literally thousands" of Americans who want to go back to Vietnam.

Bonner was in Washington seeking support and financial backing for a volunteer unit.

But volunteers are making little headway.

South Vietnamese and Cambodian embassy spokesmen said Thursday they have already rejected thousands of American volunteers.

American citizens are prohibited by the Paris peace accords from combat in Indochina. But some have even offered to take Cambodian or Vietnamese citizenship.

"Many people like me can tap a sentiment in this country that will respond positively and give the South Vietnamese some hope to hang on," said Bonner, of Watertown, N.Y.

"Even though the government has abandoned and betrayed them and violated their agreements, perhaps some of the American people will try to do something tangible to assist them."

Retired Air Force Lt. Col. James Akin Jr. of Denver, Colo. probably would join him in a minute.

Akin, who served two tours in Vietnam, is not a pilot for a charter air service. He said South Vietnamese military forces "cannot halt the Communists in their southward drive without outside help."

"I have no use for the South Vietnamese Army or Air Force because they don't have the will to fight and they just don't give a damn," Akin said.

"But I think a good crew of Americans could go there and turn things around."

"I'm not upset by the embassies' refusal," Akin said. "I still hear rumors there might be an

AVG (American Volunteer Group) organized and I'm still snooping around trying to find out."

Cambodian officials said they have a "no policy" against accepting foreign volunteers as soldiers. The South Vietnamese embassy supplied about 20 of the volunteers with applications for citizenship, but most of them qualified because of language and residence requirements.

Col. Nguyen Van Dien, military attaché at the Cambodian embassy, said he has received numerous calls from volunteers and a dozen letters during the past two months.

At the Cambodian Embassy, press attaché Gastrar Peang-Meth said he has received about 100 or 200 such letters and numerous telephone calls and telegrams.

"Some say they are willing to pay their transportation to Cambodia," Peang-Meth said. "Some say they are fully equipped."

He said he found it "difficult to say no" to these volunteers, but had to turn them down.

"We would like to keep this a Cambodian war," he said. "This is our war and it should be fought by Cambodians."

Friday, April 11, 1975 Times-News, Twin Falls, Idaho 5

Danger cited

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WASHINGTON — Informed State Department officials said Thursday that Secretary of State Henry A. Kissinger did not make public the private exchanges between President Richard M. Nixon and President Nguyen Van Thieu of South Vietnam in 1973 because he felt this would have jeopardized reaching a cease-fire agreement in Paris.

This disclosure followed the acknowledgement Wednesday by the White House that Nixon had told Thieu in the final stages of the Paris negotiations that the United States would respond vigorously to Communist violations of the cease-fire accord.

Sen. Frank Church, D-Idaho, said in a telephone interview that he would ask the Foreign Relations Committee "to find out what the facts are."

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Regional presidential primary concept spreading

— D.N.Y. Times Service — have begun in three sections of Washington — Efforts to establish regional presidential primaries, which could series of simultaneous primaries on a given date in a selecting nominees in 1976, are

possible for candidates to concentrate their campaigns and their advertising and might dilute the influence of relatively atypical states as New Hampshire.

At the moment the regional movement is well advanced in the Pacific Northwest. But efforts are also under way in the upper middle west and in New England, according to party officials and legislators in the states involved.

The emergence of the same idea in widely scattered sections of the country appears to be a coincidence. There is no evidence that any national organization or any candidate is pushing the proposals.

In the northwest the key is the Oregon primary, long one of the nation's most significant, which will take place next year on May 25.

Two years ago the Nevada legislature approved a primary on the same date with the thought that candidates for the state's convention system with a primary tied to Oregon's.

Because an anti-Jackson

faction controls King County

(Seattle) and might be able to deny the senator delegates

otherwise unwilling to visit the state might be so small, small delegations was linked to others.

At a meeting at the University of Idaho, David Warren, communications director of the Idaho Dept. of Health, said the idea of holding his state to the other two and earlier this year won the backing of Gov. Cecil Andrus and Sen. Frank Church, both Democrats, even though he was an officer of the State College Republicans.

It was passed recently by the legislature and signed into law by Andrus.

Now Washington may join the other three states. Gov. Daniel Evans, a Republican, and Sen. Henry M. Jackson, a leading Democratic presidential contender, have both expressed support for replacing their state's convention system with a primary tied to Oregon's.

The Tribune said the group of South Vietnamese generals, politicians and intellectuals has contacted Hanoi through the French embassy in Saigon with its proposal.

another in Nevada and a third in Washington.

The advantage would be in the view of those who like the regional idea that smaller, more easily primaries would have an intermediate influence, and that candidates would have to do less dashing about the country.

Under the present system, primaries take place in widely separated states on the same day. The 426 schedules as it now stands, for example, puts New Jersey, Ohio, and California on the same day (April 9).

Although some states are considering backing away from Wallace of Alabama, who is thought to do better in primaries than in conventions, 32 are now on the schedule and it is possible there may be more.

The Tribune said exhaustion and exhaustion that such schedules produce has led in the past to appeals for national primaries.

TRUCE ASKED

CHICAGO (UPI) — The Chicago Tribune reported Thursday an underground coalition of anti-Thieu South Vietnamese is dictating with Hanoi for an immediate cease-fire.

The Tribune said the group of South Vietnamese generals,

politicians and intellectuals has contacted Hanoi through the French embassy in Saigon with its proposal.

Senate campaign costs skyrocket

WASHINGTON (UPI) — More than a third of the Senate campaigns waged in 34 states last fall were million dollar contests and four of them were in the \$2 million class, a new study shows.

The citizens action group Common Cause Thursday released total spending figures for the 1974 congressional campaigns. Nearly \$74 million, with Democrats outspending Republicans by nearly \$8 million.

There were 12 Senate races in which total spending by candidates exceeded \$1 million, which was not significantly larger than 1972, when 10 of the 33 Senate campaigns hit the million dollar mark. But only one contest in 1972 reached \$2 million.

The big spenders last fall were in California, where Democratic Sen. Alan Cranston spent \$1.3 million to \$702,000 by Republican H. L. Richardson; New York, where GOP Sen. Jacob Javits laid out \$1 million to defeat Democrat Ramsey Clark, \$855,000, and Conservative Barbara Keating, \$192,000; Kansas, where GOP Sen. Robert Dole spent \$1 million against Democrat William F. Buckley Jr., \$87,000; and Indiana, where Democratic Sen. Birch Bayh spent \$1 million, Republican Richard Lugar spent \$614,000 and the state Republican Central Committee spent \$118,000 for the GOP candidate.

The other \$1 million-plus Senate races were in Florida, Illinois, Kentucky, Missouri, North Carolina, Ohio, Pennsylvania, South Dakota. The biggest individual spender was Cranston, whose war chest million under Sen. John Tower's \$2 million in Texas in 1972. The largest gap in the million dollar campaigns was in Ohio, where Democrat John Glenn spent more than \$1.1 million against Republican Ralph Perkins' \$22,000.

Common Cause, in adding up the campaigns, sold 16 of the 65

major party candidates for the Senate had spent more in 1974 than would be allowed in future elections. The new election finance law limits Senate campaign spending, with a formula based on each state's voting age population.

In contests for the House, there were 42 races in which more than a quarter of a million dollars was spent.

Common Cause said, however, only 22 of the 80 major party candidates in the House spent more than \$100,000, set as the ceiling for individual candidates in future elections.

Five House candidates, three winning Democrats and three losing Republicans, waged individual campaigns in the quarter million dollar class. They were Democrats Robert Krueger of Texas (\$111,953), James Scheuer of New York (\$301,135) and Abner Mikva of Illinois (\$286,225); and Republican incumbents Samuel Young of Illinois (\$51,249) and Joel Brothman of Virginia (\$24,700).

The Milk-Ya-Ya campaign, the only match-up in the top five, was 1974's only half million dollar contest although Krueger's race against Republican Senator Douglas Harlan and American Party candidate Ed Gallion reached \$475,000.

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Connally bribery trial reaches midway point

WASHINGTON (UPI) — Former Treasury Secretary John B. Connally's bribery trial is at its midway point, and the outcome hangs on the credibility of his chief accuser, Jake Jacobsen.

Watertown prosecutors called as other witnesses to bolster Jacobsen's testimony that he gave Connally \$10,000 in milk money. Only one witness — Jacobsen himself — lied the cash directly to Connally.

Associate Watertown Prosecutor Frank M. Tuerkheimer rested the government's case Thursday afternoon. Chief U.S. District Judge George L. Hart Jr. recessed the trial until Monday, when defense counsel Edward Bennett Williams will ask Hart to make a routine request for a directed verdict of acquittal.

Connally is accused of accepting \$3,000 on each of two occasions in 1971 for his help in raising the federal price support for dairy farmers.

Watertown prosecutors let Jacobsen plead guilty to one count of making an illegal exchange for dropping savings and loan charges in Texas and his testimony against Connally.

In 1 1/2 days of cross-examining Jacobsen, Williams sought to portray him as one who emotionally expressed his gratitude for Connally's friendship but later lied and accused him of crime to extricate himself from his own legal troubles.

But Williams did not puncture any of Jacobsen's specific allegations involving Connally. This is a summary of the government case:

Jacobsen, then a lawyer for the Associated Milk Producers Inc., said Connally asked him

in April 1971 to get AMPI "to raise a little money for me" as a gratuity for his help on the price support. AMPI lobbyist Ed A. Lilly testified Jacobsen told him he needed \$10,000 for his campaign.

Jacobsen said he took the \$10,000 to Washington, gave Connally half of it on May 14, 1971, and put the balance in a safety deposit box here. He said he returned to Washington Sept. 24, removed the remaining \$5,000 from the box and gave it to Connally.

Bank employee Elizabeth M. Marshall testified those were the only times Jacobsen ever entered that box.

Jacobsen testified that as Watertown investigators dug into the controversy over the milk fund in late 1973, he and Connally plotted to cover their tracks by contending that Jacobsen twice offered the money for use as a political contribution but Connally refused.

Textbook measure reversed

CINCINNATI (UPI) — The U.S. Sixth Circuit Court of Appeals has ruled Tennessee's biology textbook law gives more emphasis to the Biblical story of creation than Darwin's theory of evolution and therefore is unconstitutional.

The court said the law was similar to a 1925 statute that sparked the "Scopes Monkey Trial" 50 years ago. In that trial, however, the law against teaching the theory of evolution in public schools was upheld.

But in a 2-1 decision handed down Thursday, the court said a preference toward the Bible is "squarely forbidden" by the First Amendment. It ordered a preliminary injunction against the law, an action sought by the National Association of Biology Teachers.

The disputed 1973 Tennessee law had banned biology schoolbook references to evolution unless accompanied by a disclaimer that evolution is "a theory" and "not represented to be scientific fact."

The law also required the biblical account of creation, as set forth in the Book of Genesis, to be printed with equal attention and emphasis, and with no disclaimer.

"The purpose of establishing the biblical version over the Darwinian theory of evolution is as clear in the 1973 statute as it was in the statute of 1925," the court said.

"The result of this legislation is a clearly defined preferential position for the biblical version ... as opposed to any account of the development of man based on scientific research and reasoning."

"For a state to seek to enforce such a preference by law is to seek to accomplish the very establishment of religion which the First Amendment to the Constitution squarely forbids."

While the judges said the law does not directly forbid the teaching of evolution, they called it merely a new legislative version of the effort to suppress the theory of evolution which produced the famous Scopes Monkey Trial of 1925.

A companion bill is now under preparation by the House Commerce Committee. In addition, the House Ways and Means Committee is drafting legislation that would sharply increase the federal tax on gasoline and impose other selected taxes in an effort to reduce energy consumption.

Since 1973, the price of domestic oil has been based on a three-tiered system.

The price of "old" oil — generally the oil produced from any property up to the level produced from that property in 1972 — has been set at \$12.25 a barrel.

The price of "new" oil — production from new wells or from old wells in excess of the 1972 level — is not now controlled and has risen to more than \$12 a barrel.

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Nichols fires 67 to lead Masters

AUGUSTA, Ga. (UPI) — While everyone around him talked about Lee Elder, quiet Bobby Nichols shot the most impressive 67 in Masters history Thursday to take the first round lead by a stroke.

"It doesn't bother me at all," said Nichols, who has managed to remain relatively obscure despite a dozen victories, including a PGA Championship, in 16 years of pro.

"That man deserves all the attention," he said. "He's gone through hell this week. I don't know how he even managed to get the club back."

Elder, the first black to play in this prestige tournament, was seven strokes off the lead, with a mediocre 74 but before, during and after his round, he was the biggest topic of conversation.

"I'm satisfied," he said. "I didn't feel I played badly. I didn't have any nervousness."

Joek Nieklaus, a winner-in his last two starts and the favorite of just about every other player here, and Allen Miller were tied for second place with four-under-par 68s on a humid, muggy day that included five hours of light rain.

Arnold Palmer, who won his last major title right here, in the Masters 13 years ago, Tom Weiskopf, the winner last week at Greensboro, and C. J. Sneed shot 69. Billy Casper and Tom Watson were at 70.

Overall, the scoring was unusually low, and the reason was the weather.

The rain, which never really fell heavily enough to disrupt play, softened the slick Augusta National greens and left them perfect to be attacked.

"Today was an ideal day to score if you were hitting the ball at all," Nichols said.

He obviously meant it the other way around.

Cycles to race Sunday

JEROME — Motorcycle races at the Jerome racetrack are scheduled to begin at noon Sunday.

The track is located four miles east and five and one-fourth miles north of Jerome or 16 miles north of Twin Falls on Highway 93.

Gates will be open at 9 a.m. with sign-in at 10 a.m. and practice to begin at 11 a.m.

There will be one-half-mile rough scrambles.

Four tank marks set

CINCINNATI (UPI) — Jenni Frank of Wilmington, Del., Andras Hargitay of Budapest, Hungary, and the Santa Clara California Swimming Club all established American records Thursday night in the National AAU Short Course Swimming Championships.

Miss Frank said she knew she would have to set another American record if she was to capture her second straight 400 individual medley.

After breaking her own old American record of 4:26.2 in the preliminaries with a 4:24.9, she went on to swim a 4:23.4 in Thursday night's finals.

"I thought it would take another record to win tonight," she said. "I felt a lot better tonight than I did this afternoon."

Kaline could stay away

DETROIT (UPI) — It was the first opening day in 23 seasons Al Kaline was not wearing a Detroit Tiger uniform. But it was still his 23rd opening day.

Kaline put in an appearance at Tiger Stadium Thursday to watch the team he used to play for take a 10-0 pounding at the hands and bats of the Baltimore Orioles.

"I had to show up," he said prior to the game, which he watched along with Hall of Famer Charlie Gehringer from a box seat behind home plate. "I've got to keep my streak going."

Boxing site selected

DENVER (UPI) — The Denver Boxing Club Thursday said the Las Vegas, Nev., convention center had been chosen as the site of the May 16 bout between heavyweight champion Muhammad Ali and Ron Lyle.

Mike Hughes of the boxing club said ringside tickets will cost \$100. He said other tickets will sell for \$50 and \$20. Hughes said fans in Colorado must contact the club for tickets.

Pepperdine inks cage hotshot

MALIBU, Calif. (UPI) — Guard Flintie Ray Williams of Dorsey High School, sought after by more than 100 colleges, signed a National Letter of Intent to Play basketball at Pepperdine University, it was announced Thursday.

Williams, a 6-3 guard, averaged 26 points, 14 rebounds and 6.5 assists per game on the Dorsey team, which was undefeated in the regular season this year.

Alou recalled

NEW YORK (UPI) — The New York Mets signed 32-year-old reserve outfielder Jesus Alou Thursday in an effort to beef up their bench strength.

Alou, who has a lifetime batting average of just under .280, was released by the Oakland Athletics during spring training this year after batting .268 with two homers and 15 runs in 96 games last season.

With leftfielder Cleon Jones on the disabled list, Alou brings the Mets' roster to 25 men.

He was. He got it within 15 feet five times for birdies. Three times he was able to avoid bogeys by getting it "up-and-down" from the fringe or from a bunker.

"I never expect to shoot 67 at the Masters," said Nichols, the runner-up here in 1967 to Gary Brewer.

Elder did not know what to expect.

"That 74 was a super round for him with what he has gone through," Nichols said.

It was at precisely 11:15 a.m. EDT that Elder, hitting after playing partner Gene Littler already had teed-off, lined his first drive dead straight down the hole.

He made the par-and-a-half birdie of golfing history, too.

Later, Elder was to run into bogey troubles, making sixes at a couple of par-five holes he expected to hurdle, but overall,

he was happy, and a little relieved as well.

"My friends were more nervous than I was," he said. "I had to tell them to relax. I think they'll settle down now that the first round is over with."

Elder was dressed perfectly for the occasion, wearing an all-green outfit, for his first official round in a tournament that rewards the winner with the most famous piece of apparel in sports, a green coat.

Once over, before he began warming up, did he admit to even the slightest case of nerves, and that was only because he had no choice.

With a dozen reporters and a half dozen other golfers seated around him in the locker room, Elder started putting his wrist watch in his pocket and his golf balls in his locker before going out to practice.

He obviously meant it the other way around.

And he never even saw a penalty that fell from his pocket and landed on the green carpet.

"You think I'm nervous much," he said. Then he laughed.

"Gene [Littler] is a super guy," Elder said later. "He helped me stay calm."

AUGUSTA, Ga. (UPI) — First round of the Masters golf tournament.

Allen Miller 74. Tom Weiskopf 74. Tom Watson 74. Jerry West 74. Tom Sneed 74. Lee Trevino 74. Gary Player 74. Larry Peppar 74. Bert McLauglin 74. Tom Kite 74. Art Wall 74. Bruce Devlin 74. Gene Littler 74. John Mahaffey 74. Richie Fairhurst 74. Charles Coody 74. Horace Blanca 74. Dave Stockton 74. Gary Grotewold 74. Bud Akin 74. Tom Fazio 74. Maseo Okami 74. Bobby Cole 74. Mike Reid 74. Mike Reiss 74. Tom Purtzer 74. Ralph Johnson 74. Tom Kite 74. Lee Elder 74. Miller Barber 74. John Mahaffey 74. Maurice Schenck 74. Bob Miller 74. Hugh Baldwin 74. Frank Beard 74. Al Cossitt 74. Steve Crampton 74. Dan Sikes 74. Tom Purtzer 74. Gary Brewer 74. Tom Weiskopf 74. Gary Koch 74. John Mahaffey 74. Doug Ford 74. Tom Kite 74. A. John Grace 74. George Archer 74. Eddie Stucker 74. Bob Tway 74. A-mateur 74.

And he never even saw a penalty that fell from his pocket and landed on the green carpet.

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He obviously meant it the other way around.

TF smoker attracts big crowd

A crowd of over 1,000 watched 30 Twin Falls school bathers go after each other with a lot more enthusiasm than skill in the annual Twin Falls school smoker Thursday night.

Proceeds from the event will be used to purchase equipment for the Twin Falls athletic department.

Results of the matches included:

Randy Gee dec. Mark Knarko; Joe Ward dec. Bill Pulepker; Craig Day TKO Jim Barr in second round; Roger Christensen decision Bob Woods; Cliff Gambrel dec. Mark Sanchez and John Luzz dec. Hoyer.

Bud Paxton dec. Steve Green; Dave Land dec. Jim Frahm; Corky Bjorn and Jim Cox drew; Scott Maughn dec.

Rob Grant; Gene Turley dec. Bob Jackson; Jake Jacobson and Kirk Starr drew; Brent Thomas dec. Doug Smith; Lon Alvey dec. Steve Shortwell and Irish dec. Terry Cox.

McCurdy certified as top NCAA scorer



Nichols reacts to putt

Indiana rips Spurs

113-103 in overtime

INDIANAPOLIS, Ind. (UPI) — George McGinnis scored 32

points and grabbed 24 rebounds Thursday night to lead the Indiana Pacers to a 113-103 overtime victory over San Antonio and a commanding 3-0 lead in their ABA

Western Division semi-final play-offs.

The Pacers, three-time league champions, can clinch the best-of-seven series with another victory Saturday night.

Indiana led virtually all the way but the clutch shooting of George Gervin, who led San Antonio with 37 points, gave the Spurs a chance to win when he hit a 26-foot jumper with nine seconds left in regulation to force the overtime at 97-97.

The Pacers took a quick lead opening the five-minute extra

period on fielders by Billy Knight and Kevin Joyce and stayed in front.

McGinnis, the league's top scorer, also added with nine assists while Knight had 16 points and Joyce and Len Elmore each added 12.

Don Freeman had 19 for San Antonio, Cody Dierick, 13 and Sven Nater, 12.

San Antonio took a quick seven-point lead at the outset but Indiana, with McGinnis hitting 11 points, led 32-28 at the first stop-and-go at the half.

The Pacers' largest lead in regulation was 10 points early in the second period before the Spurs battled back. Neither team managed to take a sizeable lead until Indiana ran off with the game in the overtime.

McCurdy certified as top NCAA scorer

NEW YORK (UPI) — Bob McCurdy of Richmond was officially certified Saturday as the nation's major college basketball scoring champion for the 1974-75 season.

McCurdy, a senior from DePauw Park, N.Y., scored 855

points in 26 games for a 32.9 average, placing him comfortably in front of Adrian Dantley of Notre Dame at 30.4.

David Thompson of North-Carolina State was third with a 29.9 mark, followed by Luther Burden of Utah (28.7) and Herle Ivy of Iowa State (28.3).

Bernard King of Tennessee became the first freshman in history to win the field goal percentage championship with a .622 mark. Frank Oleynick of Seattle was the most accurate free throw shooter at .888 and John Irving of Hofstra was the most proficient rebounder with 15.4.

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Detroit evens Sonic series

DETROIT (UPI) — George Trapp scored 22 points and hauled down 14 rebounds Thursday night to lead the Pistons to an easy 122-106 victory over the Seattle SuperSonics, tying their NBA playoff qualifying series at one game apiece.

Detroit now goes to Seattle Saturday night for a game that will decide which of them will advance to a best-of-seven playoff against Golden State.

The Pistons avenged a 97-95

Tuesday night "loss" to the Sonics by hitting 16 of their first 22 shots for a .727 percentage and took a 3-2 lead. It kept getting bigger and bigger from there.

Detroit came back after one of its poorest games ever to score 24 points. Curtis Rowe contributed 12, Bob Lanier had 11, and Howard Porter scored 15 in the victory.

Fred Brown came off the bench to lead Seattle as he did in the first game, this time with 30 points, but he got no help up front except for the 22 points scored by 7-foot-2 rookie center Tom Burleson.

Spencer Haywood was nowhere near the force he was in the first game, getting only 10 points and nine rebounds.

Colonels increase playoff lead to 3-0

MEMPHIS, Tenn. (UPI) — The Kentucky Colonels remain

within one point of a defensive playoff record in a 101-98 victory over the Memphis Sounds in an American Basketball Association playoff game Thursday night.

The Colonels now have a 4-0 lead in the best-of-seven, first-round series. The old playoff record for least points allowed by an opponent was 79.

Forward Dan Isseel led a balanced Kentucky attack with 21 points. Guard Louis Dampier added 16. Memphis center Tom Owens led all scorers with

31 points.

Kentucky forward Will Jones

held Memphis' Stew Johnson to four points, 14 fewer than his season average.

Memphis started quickly in

the first quarter and took a 10-2 lead, but Kentucky came back to trail by only one, 18-17, at the end of the period.

The Colonels went ahead 45-

36 at the half after outscoring Memphis 19-12 late in the second quarter.

Forward Dan Isseel led a

balanced Kentucky attack with

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Knicks top Rockets to tie NBA series

NEW YORK (UPI) — Jim Barnett came off the bench to ignite late. New York explosions in both the second and third quarters Thursday night and lead Knicks to a 106-96 victory over the Houston Rockets in deadlock in the Eastern Conference best-of-three qualifying series at one.

The third and deciding game will be played Saturday night in Houston.

Barnett replaced Earl Monroe in the second quarter after Houston had pulled to

within three points at 81-88 and

hit for nine points—eight coming on layups—as the Knicks proceeded to build its lead up to 19 points.

Barnett—who finished the game with 15 points, again ignited Walt Frazier in the New York backcourt with 3:51 left in the third period, as the Knicks ripped off eight straight points and “keeping Ed Rattler off the scoreboard.”

The Rockets just hit 31 percent of their shots in the first half.

Tomjanovich led an abbreviated Houston comeback attempt in the third quarter with 10 points and finished up with 22. Murphy closed with 20 and Frazier led the Knicks with 26.

—By Jim M. Smith, Times-News

AMERICAN-DEMOCRAT

Abby

By Abigail Van Buren

© 1975 by Chicago Tribune-M. N. News Synd. Inc.

DEAR ABRY: I am 27-years-old and my husband is 31. We've been married for 10 years and have three really nice sons.

Abby, I am a clean, respectable woman, but my home is getting more like a prison every day.

My husband doesn't think I need to leave the house. He doesn't even let me go to church because he doesn't care to go.

I can't belong to any clubs or organizations because my husband thinks a woman's place is in the home and no place else. He would never let me join the PTA, and our two oldest sons are so ashamed because their teachers have never even met me.

We don't socialize with anybody because my husband says we don't need friends. The only time I get out of the house is when we go marketing together once a week. He handles all the money.

We get into quarrels every time I say I want to go somewhere. Both our families are far away. When I ask him to please sit down and talk things over, he says there is nothing to talk about. If I talk back to him, I end up with a busted mouth, a black eye and bruises.

Housewife feels jailed

I mentioned divorce once and he beat me up so bad I could hardly get out of bed for two days. Abby, I can't take the boys and leave because I don't have five dollars of my own. What should I do?

TRAPPED

DEAR TRAPPED: A woman who takes repeated beatings from her husband needs counseling and help. The Family Service Agency listed in your phone book offers this confidential, excellent help. And...don't worry about not having any money. Their fee is based on your ability to pay. If you have no money, there is no charge.

Also, there are laws stating that a man is responsible for the support of his wife and children...no matter what he may say about it...I urge you to get the help you need at once. Good luck and God bless.

DEAR ABBY: I am 13-years-old and could pass for 16. I babysit to earn my own money.

My problem is my mother. She said I can spend my own money on whatever I want as long as it's under \$10. It costs more than that, I have to get her permission to buy it. I saw a beautiful ring that costs \$16.95, and I want to buy it. I told my mother about it, and she said that it was probably just a piece of junk. And that I couldn't buy it.

Abby, I keep thinking about that ring, and I really want it. Would it be wrong if I bought it and just didn't wear it around the house? My mother never snoops in my drawers.

MAD AT MOM

DEAR MAD: You sound like too nice a girl to be playing hide and seek. One lie leads to another. Be honest. It's great for your conscience.

CONFIDENTIAL TO "TOO GENEROUS": I don't know what your definition of "generosity" is, but those who give of themselves are not constantly trying to prove their "love" by giving "things."

Everyone has a problem. What's yours? For a personal reply, write to ABBY: Box No. 69700, L.A., Calif. 90065. Enclose stamped, self-addressed envelope, please.

For Abby's booklet, "How to Have a Lovely Wedding," send \$1 to Abigail Van Buren, 132 Lasky Dr., Beverly Hills, Calif. 90212. Please enclose a long, self-addressed, stamped 12-cent envelope.

bridge

Antunes makes the book play

NORTH			
♦ A 52	♦ K 49	♦ Q 48	♦ A 98 64
♦ K 6	♦ Q 10 3	♦ 10 8 4	♦ J 10 3
♦ A 9 1	♦ Q 9 7 2	♦ Q 7 5 4	♦ A 10 7 3
♦ K 5 1	♦ A 10 7 3	♦ A 10 7 3	♦ A 10 7 3
WEST			
♦ A 9 1	♦ Q 10 3	♦ 10 8 4	♦ J 10 3
♦ A 9 7 2	♦ Q 9 7 2	♦ Q 7 5 4	♦ A 10 7 3
♦ Q 7 5 4	♦ A 10 7 3	♦ A 10 7 3	♦ A 10 7 3
♦ K 5 1	♦ A 10 7 3	♦ A 10 7 3	♦ A 10 7 3
SOUTH (D)			
♦ A K 8 7	♦ Q 10 3	♦ 10 8 4	♦ J 10 3
♦ Q 5 3	♦ A 9 7 2	♦ Q 7 5 4	♦ A 10 7 3
♦ K 6 2	♦ Q 9 7 2	♦ A 10 7 3	♦ A 10 7 3
♦ A 9 2	♦ A 10 7 3	♦ A 10 7 3	♦ A 10 7 3
North-South vulnerable			
West	North	East	South
Pass	2 ♠	Pass	1 ♠
Pass	3 ♠	Pass	3 NT
Pass	Pass	Pass	Pass
Opening lead - 1 ♠			

VCARD Sender

The bidding has been:

West North East South

Pass Q 3 ♠ Pass 3 NT

Pass Pass Pass

Opening lead - 1 ♠

By Oswald & James Jacoby

Who says that the so-called "Book Hands" don't come up all the time? Here is one from the Oswald & James Jacoby.

North scraped the bottom of the barrel with his two-club response, but felt that he had to make another bid. South might well have rested in three spades, but he did go on to three no-trump.

Manuel Antunes of Portugal made his normal opening lead of the four of diamonds. South won in his hand, led a heart to dummy's king and a spade back to his jack.

Business was really looking

good.

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DAN RITCHIE
selected



JIM WRIGHT
chosen

Delegates selected

EDEN — Dan Ritchie and Jim Wright, Valley High School juniors, have been selected to attend Gem Boys State in Boise June 1-7.

They are being sponsored by American Legion Post No. 82, Eden.

Ritchie, son of Mr. and Mrs. James Ritchie, Hunt, is student body vice president and has served as freshman class president and sophomore representative on the student council.

He is a member of the

National Honor Society, Music Honor Society and "V" Club and has participated in football, basketball and track.

Wright is the son of Mr. and Mrs. Albert Wright, Hazelton. He is vice president of the FFA and junior class. He has been an active officer in FFA and placed in the district FFA public speaking contests for two years.

He is a member of the annual staff and "V" Club, participating in football, wrestling and track.

He is a member of the

State University school of vocational-technical education, secretarial occupations, and received her certificate there. She is employed as receptionist at Tupperware Co. in Jerome.

Harris is a 1974 graduate of Burley High School and is attending Idaho State University, school of vocational-technical education, electronics technology, and will receive his certificate this spring.

May 16 wedding is planned at the Wendell LDS church.

Miss Stockham is a 1973 graduate of Wendell High School and attended Idaho State University, school of vocational-technical education, electronics technology, and will receive his certificate this spring.

A May 16 wedding is planned at the Wendell LDS church.

At the piano, turn the bread onto a floured board and carefully fold it over, taking care not to break the crust.

Turn onto flour board and cut into desired number of pieces, one large round loaf, three baguettes or six to eight individual loaves.

Shape into round balls and let stand five minutes with plastic cover. Roll the pieces into desired shape on floured board, making sure all are

about 80 degrees and let the bread rise for three to five hours.

The bread should be

covered with a piece of plastic wrap first and a towel over that. The bread will triple in size.

After rising, turn the bread

onto a floured board and

cut into desired number of pieces.

One large round loaf, three

baguettes or six to eight in

dividual loaves.

Shape into round balls and

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Walkathon set Saturday

By GEORGE WILEY
Times-News writer

TWIN FALLS — As many as 600 children and adults are expected to participate in the annual Twin Falls County March of Dimes Walkathon Saturday.

Among the participants in the walkathon will be Peggy Morgan Scholl, a polio victim who will travel the last 5 miles of the scheduled 20-mile hike in a wheelchair.

Those participating in the walkathon are attempting to raise money for the national March of Dimes Foundation and for local March of Dimes projects.

March of Dimes was organized about 25 years ago to fund research and provide treatment for polio. With the development of polio vaccines and the virtual elimination of the disease in the United States, the March of Dimes has concentrated its efforts in the last decade on a fight against birth defects.

Birth defects cripple about 50,000 Americans annually and result in the death of about 60,000 children and adults.

Last year, about 125 persons participated in the Twin Falls County March of Dimes Walkathon, with pledges from sponsors bringing about \$1,800 for the clinical research, immunization, prenatal care and public health education programs sponsored by the national foundation and its local chapters.

According to Soren Andersen, Twin Falls County March of Dimes chairman, at least 300 and possibly 500 Walkers are expected to participate this year.

Each walker is responsible for arranging his or her own sponsorship for the march, with pledges ranging from five cents to 50 cents per mile.

Prizes will be awarded to those walkers bringing in the most donations. Top prize is a new television set donated by Chamber of Commerce.

The 20-mile trek will begin about 9 a.m. at Twin Falls City Park. Registration of hikers will begin about 8 a.m.

The march will follow a route through the western section of downtown Twin Falls and north to Pole Line Road. Marchers will then go east on Pole Line to Eastland and south on Eastland to Falls. They will continue east on Falls to the mile road east of the Shoshone Falls grade.

From there the marchers will travel south to Kimberly Road and then west on Kimberly Road back to Twin Falls. The march will terminate at McDonald's hamburger stand on Blue Lakes Boulevard where hikers will be treated to free cold drinks and a hamburger.

Mrs. Scholl, who will join the last leg of the trip in her wheelchair, was paralyzed from the neck down by polio at the age of 13 in 1950. After spending five months in an iron lung and after several years of rehabilitative treatment under March of Dimes sponsorship, she was able to breathe for herself and eventually to regain partial use of her arms and hands.

The walkathon will be Mrs. Scholl's first. She has participated for several years in March of Dimes fund raisings but has never before participated in a walkathon.

She decided to participate, she said, "to do for birth defects what has already been done to wipe out polio."

Hikers participating in the Saturday march are cautioned to wear adequate clothing which is not too warm and to bring appropriate footwear.

Anyone wishing to sponsor Mrs. Scholl or any of the other hikers should call 734-6364.



Saturday marchers

Friday, April 11, 1975

Oratorical contest Saturday

TWIN FALLS — The annual district Optimist Zone Oratorical contest will begin at 10:30 a.m. Saturday in the mini-auditorium at the College of Southern Idaho.

A zone meeting will be conducted at 1 p.m. at the mini-auditorium and trophies will be presented to winning speakers during the meeting.

Plans will be made for the spring bicycle rodeo May 10 at Harmon Park.

Church quotes Pentagon figures

WASHINGTON (UPI) — Sen. Frank Church, D-Idaho, said Thursday the Pentagon has told him between \$5 billion and \$10 billion in American-supplied military equipment has been lost by the South Vietnamese armed forces.

Church referred to the figures in a televised interview following President Ford's state of the world message to Congress.

2 Pocatello brothers arrested

POCATELLO, Idaho (UPI) — City police have arrested two Pocatello brothers — one for jumping bail and the other for harboring a fugitive — after an investigation by the FBI.

John W. Burns, the special agent in charge of the Montana-Idaho division FBI, announced the arrests Thursday of Michael Lee Deigel, 28, and his brother, Rudolf Eric Deigel, 27.

Grand jury system researched

BOISE (UPI) — Attorney General Wayne L. Kidwell is researching ways to revitalize Idaho's 110-year-old grand jury system and bring it into step with contemporary needs.

"The public occasionally needs a vehicle to take investigative matters outside of the regular system," Kidwell said. "The grand jury can do this. People have an unfortunate but sometimes justified distrust of public officials."

Sentence date set

BOISE (UPI) — Fourth District Judge Marion J. Callister will sentence William G. Reimer, a Boise naturalist, May 12 for practicing medicine without a license and illegally dispensing prescription drugs.

Symms co-sponsors Liberty Amendment

BOISE (UPI) — Rep. Steve Symms, R-Idaho, and two colleagues are co-sponsoring the Liberty Amendment which would abolish the federal income tax and prohibit the government from competing with private business.

In a story by reporter Rod Sanden, the Idaho Statesman reported today that Symms is doing so to focus attention on what the congressman calls the "most dictatorial, bureaucratic haranguing, harassing agency of the federal government."

Camper shell stolen

TWIN FALLS — Theft of a small pickup truck camper shell valued at \$361 was reported to Twin Falls Police Wednesday.

Earl Garey, 12, Wismen St., told officers the item was taken from his home sometime during the day.

Tim Clagg, Church of God, notified police of damage to the church at 511 Second Ave. E. Wednesday evening. He said one large chapel window and two others at the rear of the church were broken out by someone throwing large rocks.

He estimated the damage at \$200.

Auxiliary head in TF.

TWIN FALLS — Mrs. Maurice Kubby, El Paso, Tex., president of the National American Legion Auxiliary, will arrive in Twin Falls this afternoon for a state meeting of the organization.

Mrs. Kubby will address a banquet Saturday at 7:30 p.m. in the Blue Lakes Inn. During Saturday she will be participating in a fourth and fifth district sponsored program of workshops and meetings.

Seances begin at 10 a.m. with registration followed by field service orientation courses at 11 a.m. to acquaint auxiliary officers and members with national policies and projects.

At 2 p.m. the joint auxiliary meeting will open. Following the joint meeting the districts will separate into respective sessions.

A reception at 6 p.m. will honor Mrs. Kubby. A number of other auxiliary officials, including national auxiliary secretary, Doris Anderson, Indianapolis, Ind., will attend.

4th colt stolen

TWIN FALLS — Every spring for four years now, Bud Prescott has had a small colt stolen from his pasture.

Prescott raises Shetland and Pony of America ponies. This year the theft occurred sometime Wednesday night or early Thursday morning. Prescott said: Missing is a 5-day-old sorrel P.O.A. colt with a white blanket over the rump, similar to the Appaloosa breed. Prescott resides on the Shoshone Falls road.

Prescott said the infant colt was in the pasture with its mother Wednesday afternoon but this morning he found it missing and the mother running up and down the fence in a fruitless search for her baby.

Usually, Prescott said, the first foal of the year disappears but this year four arrived about the same time. The missing one is one of the best and the most colorful of the group. He estimated his loss at about \$200.

The Twin Falls sheriff's office is investigating the theft and anyone with information about the missing colt is asked to contact Prescott or the sheriff's office.

The P.O.A.'s are only slightly larger than a Shetland pony and can be carried away in an automobile. The one taken Thursday or Wednesday night is so young it would require bottle feeding to survive, he said.

Burglary probed

TWIN FALLS — A burglary at the Episcopal Church of the Ascension, 210 Blue Lakes Blvd. N., was being investigated this morning by Twin Falls police.

Entry was gained by forcing a door. Inside the building burglars ransacked the church chapel and the office of Rev. Albert Allen.

Officers said a number of miscellaneous items, including office equipment and religious articles, were taken from the church and school areas of the building.

Investigation is continuing.

Favorable nod given to P.U.D.

TWIN FALLS — The first planned unit development (PUD) to be introduced in Twin Falls County received favorable action by the county planning and zoning board Thursday night.

The PUD was proposed by Regal Homes Inc., to be located on State Highway 74 across from the Labor Center. It will consist of 64 units in a townhouse-type development. Following a public hearing on the request, the board voted to recommend acceptance of the final plat to the Twin Falls County commissioners.

Only comments during public hearing were made by a farmer in the area who felt children and dogs from the townhouse development would be unsuitable to agricultural operations in the area.

Another public hearing was held on a proposed zone change on Blue Lakes Boulevard South from Corral's Crossing to Orchard Drive. This area includes Grange Hall, cannery kitchen and several other commercial and professional type establishments.

A request had been received for rezoning the Littlefield property as commercial and as a result the zoning board called for a consideration of the entire area. Board members voted to leave the zone as residential agricultural, however, after a number of property owners objected to a zone change.

The Littlefield property will be considered separately if another request is submitted, Ed

Woods, zoning administrator, said.

The Bob's Ranch subdivision, proposed for land near the Twin Falls or Snake River, received approval of the zoning board. The group will recommend approval by the county commissioners of the final plat including 38 building lots of two acres each.

The development is proposed on property owned by Bill Blas, Twin Falls, and Lynn Foss of Nevada. Keith Sligar is the developer and Mike Gray the realtor. Woods explained this is on land included in the Canyon Rim Advisory study but the plat was first approved in 1973 prior to formation of the advisory board.

Zoning and planning board members meet next on May 8 when they will consider a proposed new mobile home regulation for the county and hold a public hearing on the county master highway plan.

Woods said the highway plan which designates county roads which will be designated major highways or major or minor collector routes has already drawn some objection.

People are not opposed to the setback requirement which is the main purpose for designation at this time, he said, but rather to a designation of a major collector route adjoining a property.

"The major highway plan is necessary if the highway districts in the county are to qualify for future federal and state funds for road improvements.

Blaine planners reject 'triangle' rezone request

By BART QUESNELL
Times-News writer

HAILEY — Boise developer Bart Ballantyne was stymied Thursday night in his efforts to rezone portions of the Bellevue Triangle to a higher density.

All but one member of the Blaine County Planning and Zoning Commission voted to reject the request. Ballantyne was seeking a rezoning change on 340 acres west of US Highway 93 and 465 acres east of US Highway 93, immediately south of Bellevue.

Currently most of the land is zoned A-1, or one unit per five acres density. The A-3 classification would have allowed one unit per acre.

Ballantyne has 2,130 acres total on both sides of US Highway 93. He said he would leave 1,325 acres on the east side of the highway on the Shiloh Sun Ranch in an A-1 classification and reduce the density on that land himself, voluntarily if the reclassification for the other land was approved.

Ballantyne would have been allowed to construct 1,095 units under the proposed reclassification, including a planned residential unit development.

The Bellevue City Council gave its denial recommendation to the commission Thursday, before the vote, although the city has zoning jurisdiction on country land.

According to the Blaine County ordinance, no application for reclassification of any property

for a variance or conditional use which has been denied by the commission can be submitted in the same form for at least a year.

Ballantyne may be able to come in under a planned unit development (P.U.D.), however. If an ordinance establishing a P.U.D. in A-1 lands is adopted by the county commission.

The commission tabled a request by McCulloch Properties Inc. to change nearly 1,500 acres in Democrat Gulch, west of Hailey from an A-1 designation to an A-2 designation, with 23 acres to be changed to A-3.

McCulloch Properties, sensing the commission's mood about re-zoning had requested the labeling action just days ago. Stephen Boller, representing McCulloch Properties, said McCulloch requested the labeling action until they could see the effects of a proposed P.R.U.D. ordinance in an A-1 zone.

Presently a P.R.U.D. is not allowed in A-1, but the planning commission has given tentative approval to revise the ordinance.

County officials and commission members have suggested the proposed P.R.U.D. in A-1 zones cannot be associated in any way with present developments. Tom Campbell, Blaine County prosecutor, has told the commission they may be on shaky legal ground if they approve the ordinance before voting on the applications. Contract zoning, he said, is against the law.

Rexburg youth honored by FFA

By CRICKET BIRD
Times-News writer

TWIN FALLS — A 17-year-old Rexburg youth was named Star State Farmer of the Idaho Future Farmers of America during special ceremonies Thursday at the FFA leadership conference here.

Juan Oldham, son of Mr. and Mrs. Reed Oldham, took the

top honors among the eight District Star Farmers.

Dr. Roy E. Truby, state superintendent of public instruction, addressed the conference Thursday morning, praising FFA for its goal-oriented approach.

More than 700 participants have been meeting at the College of Southern Idaho since Wednesday for the 44th annual conference. The conference is set to close today with business sessions and election of new state officers.

Second place in the Star

Farmer competition went to Jeff Hiromatsu, Weiser; and third place to Diane Chubbuck, a junior at Declo High School, the son of Mr. and Mrs. Jim Chubbuck, Albion. Jeff has been the chairman of two chapter committees and has been active in district and state judging contests.

For his supervised farming program, Jeff has the responsibility for 15 registered Simmentals and five Herefords.

Don Siler, Emmett, was selected as State Star Agribusinessman. The son of Mr. and Mrs. George Gillham,

High School. The son of Mr. and Mrs. George Moody Jr., he has served as chapter reporter, secretary and president, district sentinel, and as committee member on the chapter and state level.

For his farming program, John manages nine head of Herefords and 10 acres of mixed grain.

At the annual banquet Thursday evening at the Holiday Inn, honorary State Farmer Degrees were presented to Charlie Watt, Twin Falls, the owner of Gass State Welder's Supply, and to Richard Ryall, Twin Falls, manager of radio station KTFI, for the special interest and services to agriculture and the FFA program.

Wayne Iles, an aged teacher at Hagerman, also received the honorary degree.

Insurance directive eyed

BOISE (UPI) — State directors of insurance and law enforcement are considering a temporary directive that will enable insurance companies to meet a July 1 deadline for motor vehicle insurance.

After July 1 owners of all cars and pickup trucks under 8,000 pounds must show their assessors a certificate proving they have liability insurance before they can be registered.

Insurance companies have complained that they cannot devise such a certificate and get it into their computer systems in time to meet the deadline. In addition, eight counties which now have successful registration-by-mail programs fear the requirement may scuttle their programs.

Statement on N-waste scrapped after criticism

(Continued from p. 1)

ERDA apparently decided to write a new impact statement because the old statement was criticized as being incomplete. Many people said the statement concentrated more on the technical problems of handling the wastes than on the potential environmental impact of the project.

ERDA administrator Dr. Robert C. Seamans, in an announcement due for release today, says the old statement "was limited to operational matters under the control of the operating side of the AEC, which is now part of ERDA."

The new statement will include "all environmentally significant aspects of the overall federal strategy for disposition of spent fuel from

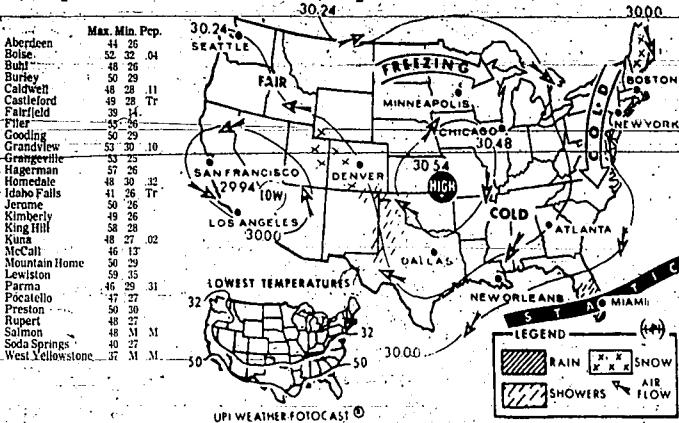
commercial nuclear reactors, including the steps from fuel reprocessing through permanent disposal of the radioactive wastes," according to Seamans.

In an apparent conciliatory move, ERDA also will invite the Nuclear Regulatory Commission (NRC) to "participate in the preparation" of the new impact statement, Seamans says. The NRC is the other new agency that was created when the AEC was abolished. It acts as the federal watchdog over nuclear power-related projects.

Under the interim storage plan, high-level and transuranium-contaminated radioactive wastes will be stored at a site until a permanent disposal site is designated by ERDA. No timetable has been given for completing the permanent disposal site.

Idaho Temperatures

today's weather



National Temperatures

By United Press International		
	High	Low
Albany	45	24
Albuquerque	57	37
Atlanta	66	51
Bismarck	39	24
Buffalo	54	31
Charlotte	70	53
Chicago	38	31
Cincinnati	61	38
Cleveland	43	26
Dallas	63	52
Denver	46	30
Des Moines	39	30
Detroit	47	24
Fairbanks	37	28
Helena	36	16
Honolulu	79	65
Indianapolis	59	39
Juneau	46	30
Kansas City	63	50
Las Vegas	81	76
Miami	44	22
Milwaukee	73	62
Minneapolis	58	35
New York	59	39
Oklahoma City	43	27
Omaha	49	31
Philadelphia	51	46
Phoenix	52	27
Pittsburgh	47	28
Portland, Ore.	64	37
Reno	53	36
Richmond, Va.	54	36
St. Louis	50	32
Salt Lake City	52	32
San Diego	62	33
San Francisco	55	48
Seattle	61	42
Spokane	54	32
Washington	58	40

Yearn no more; spring is here

Twin Falls, northside, Burley-Rupert area:
Mostly fair-through Saturday. Cool again tonight, with lows 15 to 20. Highs Saturday 45 to 50. Probability of measurable precipitation less than 10 per cent through Saturday.

Saturday:
Weekend weather prospects are much improved over what we have been having.

The upper atmosphere storm system which caused the bad

weather earlier this week has drifted a few miles southward and weakened. This trend is expected to continue resulting in a sunny and warmer weekend. Nights, however, will be fair and frosty.

The rising trend in tem-

peratures will push readings to

near the seasonal normals which are highs in the lower 60s and lows in the lower 50s.

Farmers will likely be able to get back into the drier fields by Monday, but there are some indications of an increasing threat of rain about Tuesday.

Soil temperatures will be rising rapidly under full

sunshine this weekend with readings at the four-inch

depths rising to the 60s and low

50s.

US fertilizer use increase posted

Courtesy Sinclair & Co.
WASHINGTON (UPI) — The fertilizer industry continues to maintain its lead through February—over 100,1974 performance in supplying the U.S. market, according to Edwin Wheeler, president of the Fertilizer Institute.

The institute's index shows domestic disappearance for July, 1974, through February is one per cent above the same period in 1973-74, a then all-time record. In addition, the industry registered a five per cent production increase for the same period in an effort to build inventories and position dealer supplies for the approaching spring season.

Ending inventories still fell short of levels considered

normal only two years ago even though February end-of-month inventories were higher than the unusually low levels of a year ago. Wheeler said this improvement will help reduce bad distribution problems suffered by the industry and farmers during the spring rush of last year.

Disappearance for all fertilizer products (except phosphates) for February was six per cent lower than a year ago. The drop allowed some inventory catchup in seasonal demand for nitrogen materials. Inventories still were well below 1973 and 1973 levels for February. Wheeler said, with potash inventories still below those of February, 1974, by four percent.

DENVER (UPI) — People are thinking of hamburger, not July 4th and sirloin steak, when they hear the word "beef." The American National Cattlemen say they have launched a campaign to change the image.

Mrs. Irene Hoyt, a spokeswoman for the group, said today American consumers too often think first of hamburger and then later of the more expensive cuts of beef.

Actually, she said, there are many economical cuts of beef besides hamburger. She said there is chuck, round, rump.

To help familiarize the public with the fact beef is more than just hamburger, she said, the Cattlemen will sponsor a national beef cook-off.

The Cowbellers are an auxiliary of the American National Cattlemen's Association.

farm

Fresh-beef image organization goal

Chicken coops

NAPA, Calif. (UPI) — Chickens are serving as traffic policemen in front of Kennedy Park.

City Park Superintendent Bob Pelust said Wednesday that drivers along Strelbow-Drive had consistently refused to slow down so he bought 85 chicks and has been letting them roam in front of the park.

"Now the traffic moves with caution," Pelust said. "Only occasionally does an errant driver charge through the flock. In the nine months we've had the chickens on the job, we've had 12 of them — gone in the line of duty so to speak."

The city official said the cost of maintaining the birds was less expensive than posting warning signs or installation of speed bumps.

Malad snow aplenty

with 11 inches for the 21-year average. Water content was 11 inches compared with a 3.3 inch average.

Forbush said the Oxford Mountain course had 46 inches of snow and 13 inches of water or 159 percent of average.

Surveys of two courses at Ellsworth and two in Daniels showed 134 and 125 inches of average.

He said snow depth on the course was 35 inches compared

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Bear Lake area wet

MONTPELIER, Idaho (UPI) — Water content of the mountain snow pack in the Bear Lake area is now 10 per cent of normal, the April 1 snow survey measurements showed today.

Stowfall during March added an average of four inches of water to the snow pack. The Immigrant Summit course

now measures 31 inches of snow, containing 28.6 inches of water, the report said.

Last year at this time it had 72 inches of snow. During an average water year there are 25.4 inches of water.

Other courses around Bear Lake Valley also show increases of snow and water content.

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Blackfoot 785-1435
Mountain Home, 587-7902 Rupert, 436-3483

E. Gem snow survey posted

IDAHO FALLS — Arthur L. Larson, Snake River watermaster, has released the snow survey report for the end of March 1975.

Stations reporting give snow depth, water content, a year ago and the 1958-59 average in inches and the per cent of average.

Arizona, 20.20, 26.1, 19.4, 106; Astor-Creek, 95.291, 14.0, 31.0, 94; Bas-Camp, 68, 20.5, 29.2, 20.1, 102; Carter Creek, 73, 24.4, 31.2, 22.2, 110; Glade Creek, 79, 25.1, 32.9, 22.2, 113; Huckleberry Divide, 26, 22.8, 25.6, 19.3, 118; Lewis lake Divide, 125, 42.6, 60.8, 42.1, 104; Moran, 52, 15.4, 16.3, 12.6, 122; Moran Bay, 81, 25.3, 30.4, 21.9, 114; Snake River Station, 71, 21.9, 26.5, 21.0, 102.

Togwotee Pass, 97, 31.0, 38.3, 30.8, 101; Blackrock, 72, 21.5, 28.3, 22.3, 96; Turpin Meadows, 28.3, 11, 14.3, 10.3, 108; Four Mile Meadows, 52, 13.5, 18.0, 13.6, 99.

Altah Ranger Station, 7, 1.4, 9, 1.0, 140; CCC Camp, 52, 15.6, 14.8, 12.2, 128; Grover Park Divide, 52, 15.8, 15.8, 12.8, 123; Salt River Summit, 63, 19.8, 13.6, 9.0.

Wallowa Pass, 97, 31.0, 38.3, 30.8, 101; Blackrock, 72, 21.5, 28.3, 22.3, 96; Turpin Meadows, 28.3, 11, 14.3, 10.3, 108; Four Mile Meadows, 52, 13.5, 18.0, 13.6, 99.

Altah Ranger Station, 7, 1.4, 9, 1.0, 140; CCC Camp, 52, 15.6, 14.8, 12.2, 128; Grover Park Divide, 52, 15.8, 15.8, 12.8, 123; Salt River Summit, 63, 19.8, 13.6, 9.0.

Only you can make these final decisions. But in the financial area, your Production Credit Association are the best prepared to help. They are deeply involved in agriculture, too. They appreciate that your situation is special. They know there are no pan answers. Their assistance is tailored to your individual needs and goals.

As the decisions get bigger and tougher, you need all the know-how possible assistance you can get. There's no better place than at your P.C.A. office.

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Lumpy Jaw: Nutritional source of Iodine.

GUARANTEED ANALYSIS

Calcium (Ca) Not more than 6.0%

Not less than 5.5%

Phosphorus (P) Not less than 5.0%

Magnesium (Mg.) from Magnesium Oxide (Mg. O) 72 Gm. per lb.

INGREDIENTS

Magnesium Oxide; Dicalcium Phosphate; Monocalcium Phosphate; Salt; Ethylene Diamine-Dihydriodide;

Manganous Oxide; Copper Oxide; Iron Carbonate; Cobalt Carbonate; Calcium Iodate; Cane Molasses.

FEEDING DIRECTIONS

Rangen's Grass Tetany Mag Mix should be fed free choice to animals grazing lush green grass such as crested wheatgrass. Consumption should be 4 oz. per head per day. This level will give 30 Gms. Magnesium Oxide (18 Gms. Mg.) and 50 Mgs. Ethylene Diamine Dihydriodide.

Proximity to water can effect consumption. If animals are not taking enough, move feeder closer to water.

Animals being fed hay that is extremely low in Magnesium should be fed Rangen's Mag-Ox Blocks free choice then switch to Rangen's Grass Tetany Mag Mix when turned on green lush pasture.

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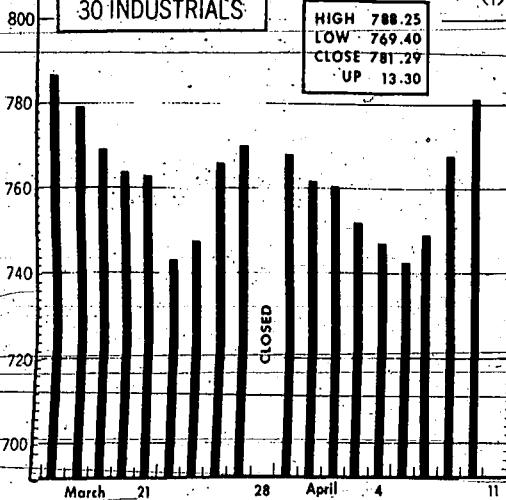
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30 INDUSTRIALS

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HIGH 788.25
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UP 13.30



Inflation may simplify auto purchase problems

DETROIT (UPI) — Inflation may help take some of the confusion out of buying a car.

Steadily-rising prices could mean fewer models and some real distinctions between them. That's the way it used to be: decide whether you want a low-priced or expensive car, then pick from the ones available in your price range.

There were those basic types

of cars 20 years ago and they had little price overlap. Today, among the four major U.S. auto companies, there are 10 car divisions that between them offer more than 360 different models.

Many overlap in size and price. With some, it's hard to tell how the company even decided on the price and there's some indication Detroit thinks it may have gone overboard.

In recent weeks, the automakers have been stripping some of the frills from their models so they can offer them with lower price stickers and, they hope, maintain some of the sales

momentum the industry gained with cash rebates. Privately, many automakers expect customers to add options back on the lower-priced models.

Whether they'll follow that move with fewer models in the next couple of years is questionable. Robert J. Hampson, Ford Motor Co. executive vice president for

North American automotive operations, believes today's concepts and sizes will survive for many years.

"It's been internal competition, four wheels on the road and individually controlled vehicles for many years," Hampson said, "and we expect it to stay that way for many more."

"There will be a continuation of engineering refinements and there will be new forms of the internal combustion engine that will give better gas mileage," Hampson said.

"There also will be increased use of lightweight materials to cut deadweight and the size and external shape of cars will

continue to change."

Hampson admits, though, things were simpler way back when.

"The type of car a person bought back in 1955 was dictated as much by his pocketbook as by any other factor," he said.

In the 1950s, there was a welldefined, standard-car segment. Made up primarily of the Ford, Chevrolet and Plymouth car lines, it accounted for the majority of sales — 56 per cent in 1955.

Next in line, but with less volume, were the mediums — the Buicks, Mercurys, Pontiacs, Hudsons and Dodges. The luxury models — Lincoln, Packard, Imperial and Cadillac — were the top-of-the-line cars of their time and like the other types, had a clearly defined price range.

Today, many different types of cars can be found in the same price range. Sporty compact Chevrolet Monzas cost more than larger Chevrolet Caprices and Ford's new compact Granada has a price sticker that overlaps the smaller sporty Mustang II and the larger Torino.

If there is a blending of price and size, it appears headed for cars in the intermediate and compact car size range. Through March, those two segments accounted for 19 per cent of all cars sold in the slumping market.

"There is little doubt in our minds — and apparently the buyers agree as they are buying a lot of them," said Hampson. "That intermediates and compacts are now the gut center of the automobile industry."

McAdoo guns Braves

by Bullets 113-102

Basketball Association playoff victory over the Washington Bullets.

Game two of the best of seven series will be held Saturday in Buffalo.

McAdoo, the league's most valuable player, demonstrated why he earned that honor by making 16 of 28 shots and completely tying up Elvin Hayes on defense.

The 6-foot-10 front court star had 19 points by halftime, but the Braves still trailed 56-52. Nick Weatherspoon and Phil Cheuler had staked the Bullets to their short lead after Washington had trailed 29-26 after one period.

But the Braves outscored Washington 30-18 in the third period, with Smith scoring 9 points and Heard 8 to take a 102-101 lead.

McAdoo, who had 14 rebounds and 10 blocked shots, added 10 points in the final period as Buffalo opened a 14-point lead.

Commodity Futures 11 a.m. Today

	Prev.	Close	High	Low	11:00
May Idaho potatoes	6.75	6.80	6.75	6.75	
May Maine potatoes	3.91	3.90	3.77	3.87	
April live cattle	44.67	45.22	42.70	41.00	
October live cattle	38.82	39.17	38.95	39.00	
April feeder cattle	32.50	32.00	32.00	32.00	
April hogs	42.60	43.10	42.60	42.85	
September wheat	356	357	352	355	
September corn	277	278	273	277	
April eggs	4120	4135	4125	4315	
April silver	416.00	417.00	412.00	412.50	
May gold	172.20	172.20	171.20	171.40	
October sugar	20.50	20.70	20.25	20.45	

Quotations from Sinclair, Inc.

Valley beans

Great northerns: average 13.19; 5 dealers at 13.30; 8 dealers at 13.00.
Pintos: average 24.77; 1 dealer at 25.50; 9 dealers at 25.00; 1 dealer at 24.50; 2 dealers at 24.00.
Small reds: average 21.50; 6 dealers at 22.00; 6 dealers at 21.00.
Idaho pink: average 21.54; 7 dealers at 22.00; 6 dealers at 21.00.
L. R. kidney: average 19.00; 1 dealer at 19.00.
Quotations represent offerings of reporting dealers, courtesy of Western Bean Dealers Association Inc. Prices are net, U.S. No. 1, less Idaho bean tax and storage charges.

Potatoes advance again

Courtesy Sinclair & Co.
CHICAGO — Potato futures resumed their advance Thursday.

Idaho russets posted a 25 cent gain in the May delivery, which closed at 67.75 per hundredweight.

Carrots: News Service said the Maine market gained 8 to 10 cents on 3,000 boxes. May delivery gained a penny at the end. Smaller spring production estimates continued to stimulate trading and cash prices improved in Maine to 2,101.62/cwt.

The world-sugar market closed mixed, from .03 cent higher to 25 cent down on 2,981 trades. Sugar 10 futures were mixed, 20 cent higher to .15 cent lower on 391 trades, while the Sugar 12 market traded and was settled nominally from .15 cent down to .10 cent up. The world spot price was increased 25 cent on tone to 24.25 cents a pound. The two domestic spots were each hiked 25 cent to 26.25 cents a pound.

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churches

More church news p. 20

Free Methodists show film

WENDELL — A missionary film entitled "Beauty for Ashes" will be shown Sunday evening at the Wendell Free Methodist Church.

The film is the life story of an African nurse, Julia. The film depicts life in a heathen village, showing customs and culture and the transformation brought about in Julia's life and of those converted through her witness to the power of the gospel of Christ.

The church meets at the American Legion Hall in Wendell at 10 a.m. for Sunday school, 11 a.m. for morning worship and again at 1:30 p.m. for the evening service.

Pastor Ted Lux will be speaking at the a.m. worship service on a message entitled "Knowing God." The evening missionary meeting will be led by the Women's Missionary Society. There will be special music by the ladies trio. Missionary pledges will be brought in at this time.

The Women's Missionary group will meet at the parsonage Tuesday at 10:30 a.m. for their election of officers and work meeting. A salad luncheon will be held at noon.

Bible study and prayer meeting will be held Wednesday at the Hall at 7:30 p.m. The study on prophecy will continue. The juniors, led by Bonnie Lux, will meet in the Christian Crusaders meeting also at 7:30 in the hall. All children 7 through 12 are welcome.

The pastor and trustees, Ron Race and Ernest Hegi, will be traveling to Walla Walla Wash., Friday and Saturday to meet with the Columbia River Conference board to present details of the newly organized Wendell church with the purpose of securing funds to assist with the building of the new church.

Almo society plans meet

ALMO — A special Relief Society meeting is scheduled Monday in Burley at the LDS stake center.

General board members in the Relief Society from Salt Lake City will speak. All ward presidencies, secretaries and teachers are requested to attend.

Quilting was due to all-day work meeting Tuesday in the Almo church with Mrs. Jack Erickson, ward director counselor, in charge. "Health and Physical Fitness" was the subject of the home-making lesson with the objective "to help women in helping themselves and their families enjoy better health by being physically fit."

Lutheran women convene

TWIN FALLS — The annual Blue Mountain Conference, American Lutheran Church Women, will be held Monday in Twin Falls.

Conference sessions will be in Our Savior Lutheran Church with Mrs. Milt Quale, Twin Falls, conference president presiding. Theme is "Hope/Rejoice/Share!"

Coffee will be served from 9 a.m. to 9:30 a.m. with the convention officially convening at 9:30 a.m.

Buzz Kahn will feature speaker for the morning program. His youth director for the First Lutheran Richland Beach in Seattle.

Councilor speaks at Paul

PAUL — Neal A. Maxwell, assistant to the Council of the Twelve Apostles of the LDS Church, will speak in the Paul stake conference here Sunday in the Emerson LDS Ward building.

Theme of the conference will be "Missionary Work At Home."

The Sunday session will be held between 10 a.m. and noon with the stake president, Keith C. Merrill, conducting. A direct wire will serve an overflow congregation at the Paul Ward LDS Chapel. Junior Sunday school classes will be held in the Emerson building only.

Regular sacrament meetings Sunday evening will be held in the ward chapels. President Merrill says the public is invited.

New members honored

TWIN FALLS — There will be a reception for new members at the Valley Christian Church Sunday evening at 6:30 in the fellowship hall.

It will be a dinner meeting with the members who have united with the church since the beginning of the church year July 1 as honored guests.

The membership department of the church — Jack Lester, chairman — is in charge of the plans. There will be musical presentations.

Herbert Van Slyke, chairman of the board, will give an official welcome and the pastor, Dr. Carlton Buck, will serve as emcee for the evening program. The public is invited.

Youth group performs in TF

TWIN FALLS — Rev. Larry Bennett brings to First Baptist Church on Sunday 24 members of "Still Life" youth music and drama group.

Soloists and narrators will include Louise Williams, Rob Wanger, Joan Ramsey, Lorri Taylor, Diana Farmland and Linda Toedemeier.

Bennett grew up in Twin Falls, the son of Mr. and Mrs. Russell G. Bennett, and is a graduate of American Baptist Seminary of the West.

He has organized the group at First Baptist Church, Boise, where he is minister of Christian education.

Presbyterian rites named

TWIN FALLS — The Twin Falls Presbyterian Church will hold a discussion of the nature of God at the 9:30 service of worship on Sunday morning in the Fireside Lounge.

The title of Rev. Robert Van Nest's sermon will be "Don't Get Your Feet Wet" at the 11 o'clock service in the sanctuary.

Child care is provided during both of these services. Rev. Thomas Young will be preaching at the new Ketchum Presbyterian Church Sunday morning.

The session of the church will meet Monday evening and the board of deacons will meet Thursday evening.

Singers appear at Kimberly

KIMBERLY — The New Dimension, a Christian musical group, will appear at the Kimberly Church of the Nazarene Friday and Saturday evenings at 7:30 p.m.

The group will also sing at the morning worship hour at 11 a.m. Sunday.

The 10 group members, all full-time students, will present a variety of songs with live instrumentation and taped orchestral background.

Richard Bowden, minister of music at College Church of the Nazarene, Nampa, developed and directs the group.

Jerome church plans revival

JEROME — Revival services will be held during the coming week at the Assembly of God Chapel in Jerome.

Rev. Bill Riggs, evangelist currently conducting services in Twin Falls, will be in Jerome for Sunday services. He will also be heard nightly through the week with the exception of Monday and Saturday nights.

Rev. Riggs has been conducting gospel meetings across Idaho since leaving California recently. The public is invited to attend any or all of the meetings.



REV. AND MRS. WALTER TIESEL
... missionaries

West Indies envoys show films, curios

TWIN FALLS — Rev. and Mrs. Walter Tiesel, missionaries for 19 years in Barbados, West Indies, will be featured in a series of services at the United Brethren Church.

These services will be at 7:30 p.m. each evening April 11 through 13. There will also be an 11 a.m. service on Sunday.

Rev. Tiesel is a graduate of Anderson College in Indiana. Pastor M. W. Skinner and the Tiesels were in college together. Rev. and Mrs. Don Habermehl and the Lynwood Chapel congregation will be cooperating in these meetings. The public is also invited.

Each evening the Tiesels will be sharing mission films; curios and messages about the people and work in the West Indies.

Rev. Tiesel is presently serving as executive secretary for the Churches of God of the Inland Empire.

LDS wiretapping query finished

SALT LAKE CITY (UPI) —

A Federal Bureau of Investigation inquiry has been closed up with no evidence that the Mormon Church used illegal wiretaps in communication proceedings against an adversary of polygamy.

Charter R. McKinnon, special agent in charge of the FBI's Utah office, announced the results Tuesday of the second part of an investigation into the allegation made to the Justice Department "by a third party."

The person claimed telephones were monitored illegally and subsequently the recordings used by LDS Church officials, the FBI official said.

"A full investigation by the FBI has been completed," McKinnon said. "That investigation has not revealed validity to the allegation."

He said the federal agency plans no further action in the case.

The alleged wiretapping took place three years ago in connection with an ecclesiastical court which excommunicated a Dugway, Utah, man for advocating polygamy — which the church has not condoned since the 19th century.

The subject of the alleged activity agreed with the FBI's report, also saying there was no evidence of wiretapping by the faith.

"This whole thing is founded on gossip and hearsay," he

said. "I never made any formal charge against the church. I'm not fighting the church. There is no evidence of wiretapping, as far as I'm concerned, it was a dead issue two years ago."

"If anyone has infringed on my rights, it has been the news media," he said, according to the Associated Press, "the former Mormon said. "I don't know why they keep after it. There's just no evidence against the church of any wiretapping."

Last summer, the Justice

Department routinely warned the church against using illegal bugging or wiretapping in its

communications, the Justice

Department said in a news release.

U.S. Attorney William Lockhart said there was no evidence the church used the tapes "improperly" and no charges were brought against the husband.

After receiving the warning, church headquarters issued a directive to local leaders telling them not to use any recordings in ecclesiastical court without the written permission of the subject. But, a church spokesman flatly asserted it has never illegally wiretapped or bugged anyone.

The subject of the alleged activity agreed with the FBI's report, also saying there was no evidence of wiretapping by the faith.

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Man talks in Burley

BURLEY — James M. McGrew, Christian Science lecturer from Boston, will address a public meeting April 18 in Burley at the First Church of Christ, 355 W. 12th.

Problems will be turned into opportunities for discovering God's power, according to McGrew. To live constantly at the point of opportunity, McGrew will state, "means asking the ultimate questions about God and man and the universe and the divine laws that govern the universe."

McGrew, who holds bachelor's and master's degrees in business administration from the University of Chicago, was formerly an officer and director of a large worldwide corporation.

His lecture, titled "Your Unlimited Opportunities," is open to the public without charge. Care for small children will be provided.

JAMES M. MCGREW
... lecturer

Briefs

FILER — Rev. Frank Duran officiated Sunday at confirmation rites for three young people in Peace Lutheran Church. Received into church membership were Geni Fouts, daughter of Mr. and Mrs. Ellis Fouts; Steven Davis, and Nancy Jean Davis, children of Mr. and Mrs. William Davis.

Catholic

women gather

TWIN FALLS — Catholic women from throughout the south-central deanery met last week at St. Edward's Parish Hall, Twin Falls, to complete plans for the diocesan convention in Twin Falls at the parish hall May 2, 3 and 4.

Keynote speaker for the convention, which will open with a business session on Saturday morning May 3, will be Father David Kundtz, Boise, who will speak on "Unity: Dream or Reality?"

Father Kundtz is the editor of the Idaho Register, the diocesan newspaper. A previous assignment to the Idaho parish in Cali, Columbia, provided him with many insights into the needs of the whole church.

Convention co-chairmen Mrs. Joe Clements, Twin Falls, and Mrs. Kenneth Martin, Jerome, report that arrangements for the Saturday morning continental breakfast will be handled by the women of St. Peter's parish, Shoshone.

The Saturday evening meal will be planned by St. Charles women from Hailey, and the women from St. Nicholas parish, Rupert, and St. Therese's parish, Burley, will handle the evening banquet on Saturday.

Continental breakfast on Sunday will be hosted by women of St. Elizabeth's, Gooding; St. Catherine's, Hailey, and St. Anthony's, Wendell. The Sunday dinner will be arranged by the women from Bush's Immaculate Conception parish.

Diocesan officers from the south-central deanery include Mrs. Bill Last, Jerome, president; Mrs. Ken Walker, Twin Falls, second vice president; Mrs. Richard Scheer, Jerome, treasurer; Mrs. Louis Logoz, Shoshone, secretary; Mrs. Frank Karel, Bush, historian; Mrs. Marge Hawes, Twin Falls, parliamentarian, and Mrs. Nelson, Gooding, auditor.

Missionaries leave Saigon

SALT LAKE CITY (UPI) — The Church of Jesus Christ of Latter-day Saints says all nine Mormon missionaries serving in Saigon have been moved out of the country.

A spokesman for the LDS Church First Presidency said

Wednesday the missionaries would be assigned to duties elsewhere in the Southeast Asian area. The spokesman said the Mormon Church has no other missionaries in Vietnam.

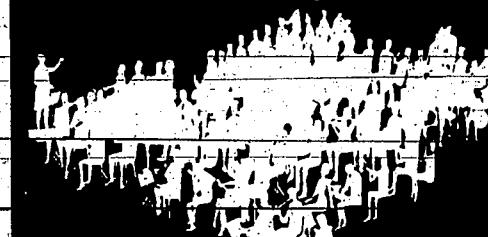


FR. DAVID KUNDTZ
keynoter

BIBLE TIME
by Pastor Stam
THE DIMENSIONS OF
THE MYSTERY
SUNDAY AT 9:15 A.M.
KBAR 1230 KC, Burley

VALLEY CHRISTIAN CHURCH
(Divisions of Christ)
1709 Heyburn Ave., N.W.
Sunday School 9:30
Worship at 11:00
SERMON
NEW LIFE IN CHRIST
RECEPTION FOR NEW MEMBERS
Dr. Carlton C. Buck,
Minister

The world renowned Utah Symphony Orchestra is coming...



to Twin Falls!
Friday, April 25th—8:15 p.m.
College of Southern Idaho Auditorium

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TV VIEWING FOR FRIDAY, APRIL 11, 1975

Cable Channel 2	Cable Channel 3	Cable Channel 4	Cable Channel 5	Cable Channel 6 or Channel 11
Electric Company Dognappers Neighborhood Sesame Street	ABC News Andy Griffith News Night Stalker	NBC News News Let's Make a Deal Movie "Kate McShane"	ABC News CBS News News Sanford and Son Chico and the Man Emergency!	ABC News CBS News News Sanford and Son Chico and the Man Emergency!
Zoom Consumer Survival Kit Black Perspective on the News Washington Week in Review Wall Street Week	Rockford Files Police Woman	Masterpiece Theatre Psychology 101 Frontiers in Space	Movie "Do Not Fold, Spindle, or Mutilate" Hot Baltimore Love, American Style	Movie "The 2000 Year Old Man" Mann News Inside
9:00 10:00 10:30 11:00 11:30 12:00	11:30 12:00 1:00 2:00 2:30 3:00 3:30 4:00 4:30 5:00 5:30 6:00 6:30 7:00 7:30 8:00 8:30 9:00 10:00 10:30 11:00 11:30 12:00	11:30 12:00 1:00 2:00 2:30 3:00 3:30 4:00 4:30 5:00 5:30 6:00 6:30 7:00 7:30 8:00 8:30 9:00 10:00 10:30 11:00 11:30 12:00	11:30 12:00 1:00 2:00 2:30 3:00 3:30 4:00 4:30 5:00 5:30 6:00 6:30 7:00 7:30 8:00 8:30 9:00 10:00 10:30 11:00 11:30 12:00	ABC News CBS News News Sanford and Son Chico and the Man Emergency!
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TV VIEWING FOR SATURDAY, APRIL 12, 1975

Cable Channel 2	Cable Channel 3	Cable Channel 4	Cable Channel 5	Cable Channel 6 or Channel 11
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CABLE VISION

Friday, April 11, 1975 Times-News, Twin Falls, Idaho, 19

News-Tips
733-0931

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(Divisions of Christ)

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Sunday School 9:30

Worship at 11:00

SEMINAR

NEW LIFE IN CHRIST

RECEPTION FOR NEW MEMBERS

Dr. Carlton C. Buck, Minister

THE UTMOST IN HOME ENTERTAINMENT

733-6230

Baldr League based on Aryan supremacy

MILWAUKEE, Wis. (UPI) — When N.J. Tempil tells people he believes in Norse gods Odin and Thor, he gets some odd reactions: But he says his belief is no stranger than believing someone once walked on water or was swallowed by a whale and lived to tell about it.

Tempil heads the Baldr League, a religious group based on a belief in the Nordic gods. Mixed into it is a concept of Aryan supremacy and a philosophy. Tempil concedes is close to some of what Nazi Germany stood for, although he is quick to say he will sue anyone calling him a Nazi.

Odinism, he says, is the religious and cultural heritage handed down from the Norsemen.

The tales of gods such as Thor and his magic hammer, which could fly through the air and shatter mountains and then magically return to Thor's hand, need not be accepted literally.

"They're very symbolic," Tempil said. "We consider them in the same way Christians consider their myths — Christ walking on water, Jonah being swallowed by a big fish. There are a lot of people who say those are ridiculous."

The Baldr League is one of many Odinist groups. Tempil said there are about 2,000 organized Odinists in the world. He expects several hundred here this summer for a meeting.

The ceremonies are called "blots" and major celebrations include the vernal equinox, midsummer solstice and autumnal

equinox.

The Baldr League has a rather loose philosophy, and Tempil said members can accept or reject parts of the group's dogma.

It is based on Aryan supremacy and is anti-Christian.

"I don't know if we agree so much but perhaps what the Third Reich was based on, the total folkish state, was probably based on a form of Odinism, so therefore there are some similarities," he said.

As for himself, Tempil is a "registered Republican."

"If someone wants to call me a Nazi they would have to have a lot of money, and depending on who they are I would like nothing better than to sue them," he said.

FRIDAY — SATURDAY — SUNDAY GET SET FOR SPRING SALE

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Elery Texan

Flaming evangelist performs in Buhl

BUHL — The flaming evangelist, Billy Lane, will hold revival services at Magic Valley Baptist Church, 417 10th Ave. N., Buhl.

He is from Bay City, Tex.

According to Dr. W. E. Dowell, executive vice president of Baptist Bible College in Springfield, Billy Lane is no ordinary evangelist, but has an unusual gift, a natural wit and personality that grips his audience.

He certainly has an unusual illustration. He sets himself on fire! This is said to be unforgettable. He is a dynamic pulpit and preaches the New Testament from memory. One pastor has said that Billy Lane will become known as one of the greatest fundamental preachers of the 20th century.

These old-time gospel services will be held each evening at 7:30, Sunday the 13th through Saturday the 19th. Nursery will be provided for each service. Pastor Clinton R. Keaton invites everyone to attend.

Induction services scheduled in Filer

FILER — Rev. R. C. Muhly, new pastor of Peace Lutheran Church, will be inducted at 9 a.m. Sunday with Rev. Frank Duran, Jerome, as officiant.

Rev. Muhly will present the sermon on the theme "Together to Glory," 2 Corinthians 5:1.

This is the fourth Idaho congregation for Rev. Muhly to serve, having formerly been minister of Zion Lutheran Church, Ashton; Immanuel Lutheran Church, Twin Falls; Christ the King Lutheran Church, Coeur d'Alene, and Peace, Filer.

Rev. and Mrs. Muhly will live in Filer, as will her mother, Mrs. William Goister. Rev. Muhly presented his farewell service at Coeur d'Alene Easter Sunday.

Peace Lutheran Church had been served since 1965 by Rev. T. D. Johnston, who also was pastor of Clover Trinity Lutheran Church. Rev. Johnston moved to Ravenna, Neb., in December. Rev. Duran has been serving as vacancy pastor.

A coffee hour in the parish hall will follow the Sunday installation service.



REV. R.C. MUHLY
...inducted



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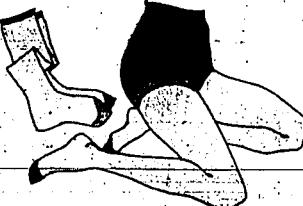
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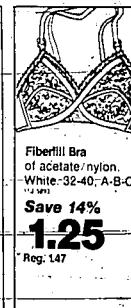
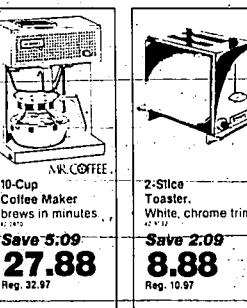
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1975
Edition

Times-News

Magic Valley
Cookbook

Twin Falls, Idaho

April 11, 1975

16 Pages



Favorite recipes from your neighbors

Desserts

Tasty Bread Pudding

MRS. GLEN E. PALMER
413 Rose St., N., Twin Falls
1 1/2 cups stale bread, broken into small pieces
1 cup raisins
2 tablespoons melted butter
1 cup milk
1 teaspoon cinnamon
1/4 teaspoon allspice
1/4 teaspoon cloves
1/4 teaspoon soda
1/4 cup sugar
Mix and steam in double boiler in oven or on top of stove. Serve with milk or the following lemon

LEMON SAUCE
1 cup boiling water
1 tablespoon cornstarch
1/2 cup lemon juice
2 tablespoons butter
1/2 cup sugar
1/4 teaspoon nutmeg
pinch of salt
Mix sugar, nutmeg, salt and cornstarch thoroughly together. Add boiling water and cook until clear. Add butter and lemon juice. Serve over pudding.

Banana

Nut Bread

ANNETTE DICKSON
P.O. Box 18, Kimberly
2 cups sugar
1/2 cup shortening
2 eggs
3 cups flour
1 1/2 teaspoons soda
8 to 10 tablespoons sour milk
3 bananas

Jams Jellies

Old Fashioned Apricot Butter

AMY MORRIS
Rt. 1, Twin Falls
7 cups ground apricots

Spiced

Pear Jam
FERNE G. WARE
949 Bracken St. N.
Twin Falls

3/4 cups dried pears

2 tablespoons white vinegar

1 teaspoon ground ginger

1 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1 box powdered fruit peels

4 1/2 cups sugar

Mix dried pears, vinegar, spices and peels and bring rapidly to a boil. Add "sugar all at once. Return to a boil for one minute. Remove from heat and stir for two minutes. Pour in sterilized jars and seal. Makes four half-pints.

Corn Cob Jelly
WANDA CORBEN
Eden

12 bright red corncobs, chopped up, wash and clean well

2 qt. water

1 pk. pectin

3 cups sugar

Cob cobs for 30 minutes

in two quarts of water. Strain the juice. Add pectin and bring to a full rolling boil. Add sugar and bring to a rolling boil for three minutes. Remove from heat. Skim off the foam. Pour into jelly jars and seal.

Times-News, Twin Falls, Idaho

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Drinks

Christmas

Punch

MRS. ARTHUR GREER
King Hill

1 pt. cranberry juice
1 1/2 oz. can frozen lemonade

2 cups water

2 cups, 4 bottles 7 Up

Mix together, chill and serve

1 cup flour

1/2 teaspoon soda

1 cup ground suet

1/2 teaspoon salt

1/2 teaspoon cloves

1/2 cup ground cinnamon

1/2 teaspoon nutmeg

1/2 cup ground allspice

1/2 cup ground cloves

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Breads

Apple Griddle Cakes

ETHEL VENNE
Rt. 3 Box 265, Burley
2 cups sifted flour
5 teaspoons sugar
2 teaspoons sugar
1 teaspoon cinnamon
2 cups sweet milk
6 tablespoons melted shortening or oil
2 eggs; beaten
1 cup finely chopped unpeeled apples
Sift together flour, baking powder, salt, sugar and cinnamon. Add milk, shortening and flour mixture to eggs. Beat until smooth. Fold in apples.

Heat griddle or heavy frying pan to moderate heat. Test temperature by sprinkling a few drops of water. If they sizzle the temperature is right. Grease griddle or pan lightly before baking. Pour about one-fourth cup batter for each cake. Bake until top is bubbly and edges are dry. Turn and brown the other side. Makes two and one-half dozen "cakes" four to five inches in diameter or one dozen six to seven inches in diameter.

Brandy or Rum Doughnuts

MELODY BARNES

FERNE WARE
949 Bracken S. N.
Twin Falls
1/4 cup margarine
1 cup sugar
2 eggs, beaten
Grated rind of one lemon
1/2 cup chopped walnuts
1 1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
Cream margarine and sugar. Add eggs and lemon rind. Add dry ingredients and milk. Beat. Add nuts. Bake at 350 degrees for 50 minutes. Cool in pan for five minutes and then pour the juice of one lemon to which one-third cup of sugar has been added over the hot bread.

1/2 cup butter
1/2 cups sugar
4 eggs, beaten
2 teaspoons rum or brandy extract
6 cups sifted flour
1/2 cup baking soda
1 teaspoon cream of tartar
1/2 cup milk

Cream butter and sugar. Add eggs and extracts, mix well. Stir in sifted dry ingredients, alternately with milk and mix to a soft dough.

Chill for one hour and roll out thin on a floured board. Cut with a doughnut cutter. Fry in deep hot fat. Makes four dozen.

Homemade Granola

MRS. ADA COUPE
420 E. 7th, Jerome
2 1/2 cups old fashioned rolled oats
1 cup shredded coconut
1 cup coarsely chopped almonds
1/2 cup sesame seeds
1/2 cup unsweetened wheat germ
1/2 cup honey
1/2 cup cooking oil
1/2 cup dried apricots, chopped
1/2 cup raisins

In a large bowl, combine

Fast-Rising

Dinner Rolls

MRS. ENNIA ELLIS
804 West E, Jerome
2 yeast cakes
1/2 cup warm water
1/2 cup sugar
Mix together and let the yeast dissolve. Add:
2 beaten eggs
2 cups water
1/2 cup melted salad oil
Sift together in a large bowl:

6 cups flour
1/2 cup powdered milk
1 tablespoon salt

Mix all liquid ingredients together and pour into a flour mixture. Mix and let rise one hour. Add one-half cup more flour and knead so it can be handled. Roll out and cut into desired shapes. Put in greased pan and bake 20 minutes at 375 degrees.

oats, coconut, sesame seeds, wheat germ and almonds. Combine honey and oil. Stir into oat mixture. Spread in a 9 by 2-inch baking pan.

Bake 40 to 45 minutes at 300 degrees or until light golden brown, stirring every 15 minutes. Remove from oven and stir in apricots and raisins. Remove to another pan to cool. Stir occasionally to prevent lumping. Store in tightly covered jars or plastic bags. Makes six and one-half cups.

Zucchini Bread

ZINA MEERKAT
301 Anderson Court
Sacramento, Calif.
3 cups flour
2 cups peeled and grated zucchini
1 cup oil
2 cups sugar
2 teaspoons vanilla
3 cups flour
1 teaspoon soda
1/2 teaspoon baking powder
1 teaspoon salt
3 teaspoons cinnamon
1/2 cup nuts

Beat eggs until light and foamy. Add the next four ingredients. Mix lightly but well. Add remaining ingredients. Blend well. Stir in nuts. Bake for one hour at 325 degrees. Makes two loaves. Remove from pans while hot. Cool on a rack. Freezes well.

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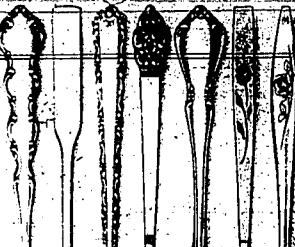
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THIS IS WHY IT PAYS TO BUY BEEF BY THE SIDE OR QUARTER AT EDEN COLD STORAGE

Beef is selected and aged to suit YOUR preference. Roasts are cut and packaged to YOUR desired weights. Steaks are cut to the thickness that YOU want. Meat is packaged in quantities to fit YOUR families needs. Meat is blast frozen to seal ALL natural juices and flavor. Unconditional MONEY BACK guarantee of all our products. You get the finest meat money can buy!

BEEF SIDES

YIELD 2

USDA CHOICE

80c
80
LB.

TOP GOOD
75c
75
LB.

HIND QUARTERS

YIELD 2

USDA CHOICE

95c
95
LB.

TOP GOOD
90c
90
LB.

FRONT QUARTERS

YIELD 2

USDA CHOICE

66c
66
LB.

TOP GOOD
65c
65
LB.

PORK

Half or Whole
Completely Processed including
curing of Bacon & Ham.

83c
83
LB.

ALL ORDERS CUT, WRAPPED AND
FROZEN AT NO ADDITIONAL COST!!

EDEN COLD STORAGE
409 Main, Eden — Phone 825-5311 — Mon. - Fri. 7 A.M. - 6 P.M.

Cakes

Streusel Coffee Cake

SANDY GIFT
305 Tyler, Twin Falls

1 1/2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
Sift together and set aside: Cream together:
1/4 cup shortening
1/4 cup sugar
Add:
1 beaten egg
1/2 teaspoon vanilla
Add one-half cup milk, and the dry ingredients

alternate to the shortening mixture.

FILLING

1/4 cup brown sugar
2 tablespoons flour
2 teaspoons cinnamon
2 tablespoons melted butter
1/2 cup chopped pecans
Pour half of cake mixture into greased, floured 8-inch square pan. Cover with half the filling. Pour in remaining batter and top with remaining filling. Bake 25 to 30 minute at 375 degrees.

Zucchini Cake

MRS. DOROTHY L.
NEWBERRY
1510 Oriental, Burley

3 eggs
2 cups sugar
2 cups flour
1 cup oil
1/2 teaspoon salt
2 teaspoons soda
3 teaspoons cinnamon
2 cups packed "zucchini," packed solid, with most of the juice squeezed out

1 cup nuts

2 teaspoons vanilla

Beat eggs, sugar and oil together. Sift flour with salt, soda and cinnamon. Add alternately with zucchini to egg mixture. Add nuts and vanilla. If desired, one cup raisins may be added. Bake at 350 degrees. Makes two loaves. This cake stays moist and freezes well.

Mississippi Mud Cake

SHERRY WATTS
22 Jackson, Twin Falls

2 sticks margarine
3 1/2 tablespoons cocoa
2 cups sugar
4 eggs
1 1/2 cups flour
1/2 cups coconut
1 1/2 cups nuts
1 1/2 cups marshmallow cream

Melt two sticks margarine. Add three and one-half tablespoons cocoa and sugar. Add eggs, flour and one teaspoon vanilla. Mix well. Add coconut and nuts. Pour into a 9-by-13-inch pan and bake 30 to 35 minutes at 350 degrees.

Remove from oven and spread with marshmallow cream. Cool.

Prepare icing by melting margarine. Add cocoa and milk. Add one minute and add confectioner's sugar and vanilla. Beat until smooth.

Pumpkin Torte

JERRI COX
Rt. 1, Castleford

24 single graham crackers, crushed
1/2 cup sugar
1/2 cup melted butter
2 eggs, beaten
1/4 cup sugar
8 oz. cream cheese
2 cups pumpkin
1/2 cup sugar
3 egg yolks
1/2 cup milk
1/2 teaspoon salt
1 tablespoon cinnamon
1 envelope plain gelatin
1/4 cup cold water
3 eggs
1/4 cup sugar
1/2 cup whipping cream
1/2 cup chopped nuts, optional
1/4 cup powdered sugar
Mix graham crackers, one-third cup sugar and

butter and press into a 9 by 13-inch pan. Mix eggs, three-fourths cup sugar and cream cheese well. Pour over crust. Bake 20 minutes at 350 degrees.

Cook pumpkin, egg yolks, one-half cup sugar, milk, salt and cinnamon until mixture comes to a boil. Remove from heat and add gelatin which has been dissolved in cold water. Cool.

Beat the egg whites, one-fourth cup sugar and fold into cooled pumpkin mixture. Pour this over cooled baked crust mixture. Refrigerate this for about an hour and top with whipped cream and powdered sugar which has been beaten together. Sprinkle with chopped nuts if desired.

Never Fail Chocolate Cake

PEGGY JOHNSON
956 Sunrise Blvd.
Twin Falls

1 1/2 cups sugar
1 cup sour cream
2 eggs
1 1/2 cups soda
1 1/2 cups flour

MADELINE GOLDAZ
Box 369, Burley

3 cups sifted flour
2 eggs
3 cups sugar, white

1 cup oil
2 tablespoons cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 cup finely chopped nuts
2 or three cups carrots

Carrot Cake

SLICED THINLY

1 can (16 oz.) pineapple, unframed in very small pieces

1 1/2 tablespoons vanilla
Mix all very well and beat well together. Bake 45 to 60 minutes in a 325 degree oven or until a knife comes out clean from the center.

Pumpkin Cake

MRS. ELSIE WHITNEY
Rt. 1, Twin Falls

2 1/2 cups cake flour
3 teaspoons baking powder
1/2 teaspoon salt

1 1/2 cups sugar
1/2 cup oil
1/2 cup granulated sugar
1 egg and 2 egg yolks, unbeaten
1/2 cup buttermilk or sour milk
1/2 cup canned or cooked pumpkin

Measure flour, add baking powder, salt, soda, spices, and mix together.

Cream butter and sugar gradually. Cream well. Add egg and egg yolks, one at a time, beating until smooth. Add flour mixture alternately with buttermilk in small amounts. After each addition, beat until smooth. Add pumpkin and nuts. Mix well. Bake in a 9 by 13 inch pan at 350 degrees for 30 minutes or until done.

Frost with a plain butter frosting.

Strawberry Creme Cake

MARLA ANDRESON
Rt. 1, Twin Falls

1 angel food cake or a two layer white cake

Split cake into three layers, four if a white cake. Spread "layers" with a mixture of one-half cup whipped cream and creme filling that has been cooled thoroughly.

CREAM FILLING

1 cup sugar

2 1/2 tablespoons corn starch

1/2 cup water

1/2 cup sugar

1/2 cup cornstarch

1/2 cup flour

1/2 cup powdered sugar

1/2 cup water

1/2 cup sugar

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Pies

Pecan Pie

DARLENE HUBSMITH

RL 1, Box 92, Richfield

1 cup sugar
1 cup white corn syrup
1/2 cup melted butter
3 eggs, well beaten
1 cup pecans

1/2 cup coconut
Beat eggs, mix sugar, syrup and butter. Add pecans and coconut. Pour in unbaked pie shell and bake 10 minutes at 400 degrees and 30 minutes at 350 degrees.

Gooseberry Pie

MARTHA SMITH

222 Van Buren, Twin Falls

Use canned gooseberries. Three cups make a nine-inch pie. If fresh berries are used, use one "and" one-half" cups sugar

Mix:
1 cup sugar
dash salt

3 tablespoons minute tapioca
1/2 cup cinnamon
dash nutmeg
1 teaspoon grated orange rind
1/2 cup orange juice

Blend with gooseberries. Put in crust and bake. Makes a two-crust pie.

Heavenly Cranberry Pie

BERTHA ALLEN

Box 308, Kimberly

1/2 cups finely crushed gingersnaps
2 tablespoons sugar
1/2 cup butter or margarine, softened

1 cup (1 pound) whole cranberry sauce

1 cup seedless raisins
1 tablespoon cornstarch
1/4 teaspoon ground nutmeg
1/4 teaspoon salt

1 cup heavy cream
2 tablespoons orange juice
1 tablespoon lemon juice
1/2 cup (1/2 pound) whole cranberry sauce

1/2 cup seedless raisins
1/4 teaspoon cornstarch
1/4 cup ground nutmeg
1/4 cup salt

1 cup heavy cream
2 tablespoons orange juice
1/2 cup (1/2 pound) whole cranberry sauce
1/2 cup seedless raisins
1/4 teaspoon cornstarch
1/4 cup ground nutmeg
1/4 cup salt

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1/2 cup seedless raisins
1/4 teaspoon cornstarch
1/4 cup ground nutmeg
1/4 cup salt

next four ingredients in sauceman and cook two minutes, stirring until clear and slightly thickened. Cool.

Whip cream and fold into cranberry mixture with remaining ingredients. Pour into pie shell and chill.

Blend this mixture into hot mixture in sauceman. Boil one minute longer, stirring constantly. Remove from heat. Continue stirring until smooth. Blend in two tablespoons butter.

Pour into an eight-inch baked pie shell.

Top with meringue made as follows:

2 eggs whites

1/4 teaspoon cream of tartar

1/4 cup sugar

Beat until stiff peaks form.

Gradually add:

2 cups scalded milk

Stir well. Cook over moderate heat, stirring constantly until mixture thickens and boils. Cool two minutes and remove from heat. Add a small amount of the mixture to:

3 egg yolks, beaten

Mix well and return to larger pan. Cook 1 minute, stirring constantly. Remove from heat and add:

2 tablespoons butter

1/2 cup flour

3/4 cup sugar

1/2 cup water

1/2 cup cream of tartar

1/4 cup sugar

1/2 cup water

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1/2 cup cream of tartar

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1/2 cup water

Candy

Oven Caramel Corn

MRS. EARL FRANCE

Gooding

2 cups brown sugar
4 sticks margarine
1/2 cup white corn syrup
1 teaspoon salt
1 tablespoon butter
flavoring
1 teaspoon burnt sugar
flavoring, optional
1/2 teaspoon soda

Pralines

JANICE WHITNEY

Rt. 1, Twin Falls

2 cups sugar
1/2 cup flour

1/2 cup shortening
1/2 cup buttermilk
1/2 teaspoon salt

Put all ingredients in a large kettle as they will foam. Cook briskly, stirring frequently and scraping bottom and sides of pan for five minutes or until 210 degrees. Add:
2 tablespoons butter
2 cups pecans

Cook five minutes more; in other words, boil. Remove from heat. Cool. Add two-thirds cup pecan halves. Heat until creamy. Drop by Teaspoonful on waxed paper.

Mexican Party Snack

ARDITH WHEELER

Rt. 1, Hansen

1/2 cup butter or margarine
1/2 teaspoon onion soup
1/4 teaspoon chili powder
1/4 cup flour, thickened
puffed and shredded types
1/2 cup salted peanuts
1/4 cup grated Parmesan
cheese

Melt butter in skillet, stir in onion salt and chili powder. Add cereal, peanuts and Parmesan cheese. Mix and heat over moderate heat, stirring constantly for five minutes. Cool and store in a covered container. Makes about four cups.

Cakes

Broiled

Coconut Topper

LOIS HITE

Box 261, Eden

6 tablespoons butter or
margarine, softened
1 1/2 cups brown sugar
1/4 cup light cream
1 cup flaked or shredded
coconut

Cream butter and sugar. Add cream. Mix well. Stir in coconut. Spread over "warm" cake in the pan. Broil four to five inches from heat for about four minutes or until topping is golden brown. Serve warm.

6 Times-News, Twin Falls, Idaho

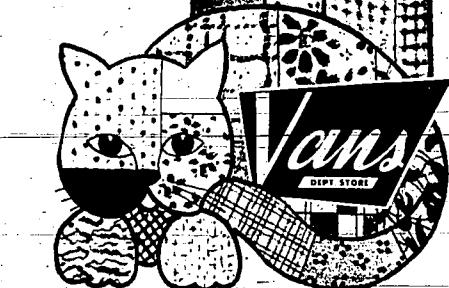
Combine all ingredients except soda and flavoring. Boil five minutes in a large pan. Remove from heat. Add soda and flavoring. Stir. Pour over four quarts popped corn and spread in flat pans. Bake one hour, stirring every 15 minutes, in an oven preheated to 250 degrees. May be stored in a tight container, or frozen.

Hints

Easy, interesting, other
features in color section
featuring crisp delicious
apples, accompanied by
cantaloupe, chayote, bell
celery stalks, caraway, cottage cheese and marinated
shrimp

Soft 'n' purr-ty spring fabrics

pastel posies...
stripes...light
n' patterns.
for stitching
together some
great looks!
...in the
Lynwood at...



Quick

Potato Fudge

DOROTHY HURLBURT

Rt. 2, Wendell

2 squares unsweetened
chocolate, melted
3 tablespoons butter
1/2 cup mashed potatoes, or
reconstituted potato flakes

1/2 cup nuts
1/2 cup powdered sugar
1/2 teaspoon salt

Combine first four
ingredients. Add vanilla
and powdered sugar and
salt. Mix with spoon and
then knead with hands.
Spread in a dish or make a
one inch roll and wrap in
foil or clear wrap. Keep in
refrigerator. May be
frozen.

Hard Candy

JANICE WHITNEY

Rt. 1, Twin Falls

2 cups sugar
1/2 cup white corn syrup
1/2 cup water

Cook to 200 degrees or
hard crack. Add flavoring
to taste and tint to desired
color with food coloring.

Pour on flat surface
covered with powdered
sugar. When cold, tap the
candy which will break in
pieces.

Oil of cloves, pep-
permint, cinnamon and
spice may be pur-
chased at any drug store.

Holiday

Confection

MRS. ROYL LINDELL

1344 Spruce Ave.

Twin Falls

1 cup water
1 cup sugar

1/2 cup flour

1/2 cup shortening

1/2 cup powdered sugar

1/2 cup nuts

1/2 cup powdered sugar

1/2 cup flour

1/2 cup shortening

1/2 cup powdered sugar

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Salads

Buttermilk Coleslaw

ARVILLA GOTTL
Box 242 Rt. 2, Hansen
½ cup buttermilk
1 tablespoon mayonnaise
1 tablespoon vinegar
1 teaspoon prepared mustard
1 teaspoon worcestershire sauce
1 teaspoon celery seed
½ teaspoon salt
½ teaspoon paprika
4 cups shredded cabbage
Mix all ingredients together and toss lightly. Chill and serve.

Yellow Wonder Salad Surprise

DEEANN GLINE
265 5th Ave. N., Twin Falls

1 (No. 2) can crushed pineapple
½ cup sugar
1 pkg. lemon gelatin
1 cup hot water
1 cup nuts, chopped
½ cup cheddar cheese, grated
1 cup whipped cream
Cook pineapple and sugar together for three minutes. Dissolve gelatin in hot water. Add to pineapple mixture. Cool. Add nuts and cheese. Refrigerate until mixture begins to jell. Add whipped cream. Mold and chill.

Connie's Ambrosia

CONNIE MILNER
310 Fourth Ave. E., Twin Falls

3 pints sour cream
½ cup sugar
1 can (11 oz.) pineapple tidbits, drained, reserve six pieces for garnish
1 can (17 oz.) fruit cocktail, drained, reserve one cup for garnish
1 (11 oz.) package maraschino cherries for garnish
1 can (11 oz.) mandarin orange segments, drained, reserve six for garnish
½ package (1 lb.) miniature marshmallows
½ lb. of 17 oz. package shredded coconut.

Put the sour cream and

sugar in a medium sized mixing bowl. Mix until thick. Add pineapple, fruit cocktail and orange segments. Stir well. It will be thin.

Add marshmallows and coconut. Garnish as follows:

Smooth out the top.

One-half inch

thick with coconut. Place cherry half in center and place orange slices in a spoke design one-half inch from cherry. Place pineapple tidbits one-half inch from oranges between the orange slices.

Sprinkle marshmallows on top of coconut.

Salad Dressing

MRS. J.W. MITCHELL
409 First Ave. E., Jerome

1 cup cooking oil
1 cup dark vinegar
1 can tomato soup
½ cup sugar
1 teaspoon dry mustard
2 teaspoons salt
2 teaspoons ground garlic
Mix all together. Makes one quart.

Jello Fruit Filling Salad

MRS. ROBERT VAWSER SR.
Box 29, Kimberly

1 large or 2 small packages of cherry or strawberry flavored gelatin
1 cup boiling water
1 (No. 2) can crushed pineapple, undrained
1 can cherry pie filling
1 cup cut up nut meats

Dissolve gelatin in the boiling water. Add the crushed pineapple and the cherry pie filling. Mix and add nut meats. Pour into mold and chill. Top with sweetened whipped cream or other desired topping. Makes 12 large servings.

Cranberry Salad

DEBBY WIXOM

525 E. Main, Jerome

1 cup cold water
Grind cranberries. Sprinkle with sugar. Drain two hours. Heat juice and add to gelatin. Set until thickened. Cut grapes in half and remove seeds. Chop nuts. Whip cream.

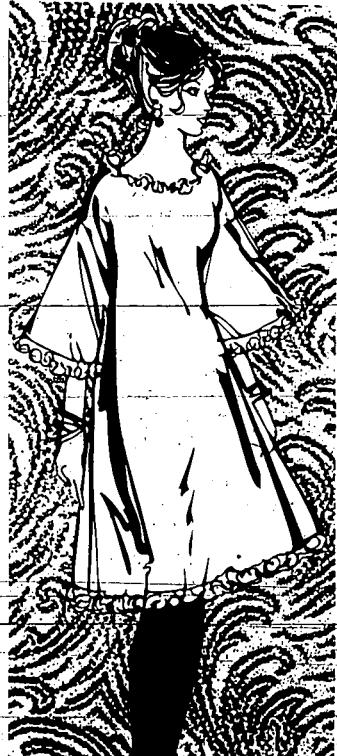
Fold all together.

1 cup cold water

Grind cranberries. Sprinkle with sugar. Drain two hours. Heat juice and add to gelatin. Set until thickened. Cut grapes in half and remove seeds.

Chop nuts. Whip cream.

Fold all together.



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One Minute East On Addison

Sherry signifies gracious living

For centuries, the appreciation and enjoyment of Sherry have been recognized as hallmarks of gracious living.

Sherry complements food, compliments the cook, stimulates the appetite, and encourages conversation. California offers four types of Sherry, categorized by Golden Sherry, and Cream or Sweet Sherry.

Fino is completely dry and light-bodied, and each subsequent category represents an increase in body and sweetness. All but the Cream Sherries are normally served before dinner and so collectively can be described as aperitif or appetizer wines.

"As a topic of conversation, the taste of Sherry can be a pretty 'nutty' subject."

"Aperitif" derives from the Latin, "aperire," which means to open, and the California Sherries accomplish just that—they open the appetite and awaken the taste buds.

Sherries, like other wines, are natural food products and have an affinity for other foods; as aperitifs. Sherries are enjoyable with fresh fruit and cheese, nuts, and just about all other hors d'oeuvres. An added dividend for those who enjoy wine with meals is that Sherries also have an affinity for wine.

As a before-dinner beverage, they preserve the palate's sensitivity for both the food and wine to follow. For this reason, California Sherries have become a pre-dinner choice for the growing number who enjoy light, wine-related beverages.

Furthermore, the versatility of California Sherries lies in their many subtle differences in "nose," body, and flavor, which is to say Sherries are as complex and interesting as all other wines.

For example, a California fino or Fino Sherry is much admired for its finesse and elegance. A fino is a delicate wine, almost opaque in color, bone dry, and very austere in its flavors. A fino Sherry is also completely dry, combining a hint of bitterness with a trace of pleasant yeastiness.

Porto Dry or "Cocktail" Sherries offer a different taste experience: the pale color, body, and nutty flavor are a little more evident, and all of the constituents are in harmony.

The Medium Sherries, sometimes called Golden Sherry, are more toward medium in color, medium in body and sweetness, balanced by a pronounced aroma of walnuts.

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Vegetables

Asparagus Pickles

MRS. H. E. ANDERSONN
Box 771, Kimberly

3 quarts water
2 quarts white vinegar
10 tablespoons salt
1 tablespoon white pickling
spices, pick out the cloves

Boil the above mixture 15 minutes, cool and strain. Blanch asparagus one and one-half minutes. Cool in ice water. Put in pint jars. Put one whole clove of garlic in each jar.

Boil the liquid and pour over asparagus and seal in pint jars.

Mixed Sweet Pickles

MARYLLE HENSON
320 W. 8th, Jerome

1 red pepper, cut in strips

5 quarts small cucumbers

1 qt. cauliflower, broken

small pieces

2 qts. small onions

2 teaspoons turmeric

4 qts. water

1 cup salt

Soak overnight. Next morn

ing, add one pint vinegar and cook 15 minutes. Stir often, do not overcook. Drain off liquid.

Wash in cold water. Pack in jars. Make a syrup of:

10 cups sugar

5 cups vinegar

1 tablespoon pickling spice

5 cups water

Boil together and pour over pickles and seal.

Green Tomato Mincemeat

ILENE CLARK
Eden

1 1/2-pint tart apples

1 pint green tomatoes

2 teaspoons cinnamon

1 teaspoon each, salt, allspice

and cloves

1 1/2 cups sugar

1 lb. raisins

1 cup vinegar

1 cup chopped suet

Chop apples and green

tomatoes. Mix all ingredients together. Bring to a rapid boil and simmer until thick. Pour into jars, within one inch of top.

Seal and process in water bath for 25 minutes. Hot water

processing may be omitted and the mincemeat may be cooled and frozen.

Drain and bring liquid to a boil three more times, 24 hours apart, adding two cups sugar each day. Always have liquid rolling, boil hot and keep cucumbers well under liquid. If pickles are to be kept in sealed jars, heat and three times, 24 hours apart, without adding more sugar. If the cucumbers are not tiny split when put in vinegar.

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Carpet Is Our Specialty
143 Main Ave. E. Or The Mall

Danish Relish Spread

MRS. P. FISHER
246 4th Ave. E.,
Twin Falls

3 qts. green tomatoes

4 large cucumbers

6 green peppers

6 red peppers

6 onions

3 cups vinegar

1 cup water

3 cups sugar

1 1/2 ounces dry mustard

2 teaspoons celery seed

2 teaspoons turmeric

1 cup flour

1 quart mayonnaise

Grind green tomatoes,

cucumbers, green and

red sealing, process in a hot water

bath for 10 minutes.

peppers and onions. Add three-fourths cup salt. Mix well and let stand overnight. Drain well next morning and reboil. Drain

Combine sugar and vinegar and bring to a boil. Mix spices, flour and mustard and add enough water to stir into a smooth paste.

Sterilize the boiling vinegar-

sterilize mustard and stir until

smooth and boiling. Add

mayonnaise and bring to a boil.

Stirring constantly. Pour sauce

over vegetables. Blend well.

Return to a boil and bottle

immediately. To insure

sealing, process in a hot water

bath for 10 minutes.

Potatoes Patrician

EMILY O. WEAVER
938 Robertson, Buhi

Cook and mash eight

medium sized potatoes. Add:

3 cups cream style cottage

cheese

1 1/2 cups sour cream

2 tablespoons grated onion

2 1/2 teaspoons salt

1 1/2 cups melted butter

Stir thoroughly and place in

a casserole.

Drizzle one-fourth cup

melted butter over the top.

Slivered almonds may be

sprinkled over the top. Place in

oven to heat through for 30

minutes at 350 degrees.

Pickled Peppers

RUTH DETHOMAS
Rt. 1, Rupert

1 1/2 cups vinegar

3 qts. water

1/4 cup salt, rock salt preferred

1 1/2 cups sugar

Pack cleaned green peppers,

cut, cleaned and seeded, in

jars. Add three or four hot

peppers to each quart and

boil solution over.

Yankee Tomato Relish

ARDITH V. WHEELER
Rt. 1, Hansen

1 1/2 cups vinegar

2 qts. skinned and chopped

tomatoes

1/2 cup chopped lime

1 cup chopped celery

1 cup green pepper, chopped

fine

6 tablespoons sugar

1/4 cup mustard seed

Before measuring, squeeze

out most of the juice, then

combine tomatoes with all

remaining ingredients. Pour

into a sterilized jar, cover and

stand for at least 24 hours

before using. Makes about one

quart.

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As a result of many years of experience in the crystal industry, the Lenox Company is pleased to introduce the new Château Wine Crystal. This is the first wine crystal ever made in America.

Château Wine Crystal offers truly beautiful crystal pieces and a gracious decanter. Comfortably shaped, hand blown.

Available in red (all purpose), wine glasses (b), tulip shaped champagne glasses (c), white wine glasses with narrow bowls (d).

In sets of four of the same shape, \$25.00. The 39-ounce decanter, \$187.50. In handsome gift presentation boxes.

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ON-THE-MALL, By The Fountain
Downtown
TWIN FALLS

Sterling
JEWELRY CO.

Cookies

Huck Finn Oatmeal Cookies

MRS. GEORGE TWISS

Rt. 2, Paul
1 cup soft type margarine
2 cups firmly packed brown sugar
2 eggs
1 teaspoon vanilla
1/4 cup unsifted flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon salt
3 cups quick cooking oats

Dream Bars

MRS. CALLAN

NEWLAND

Box 875, Hailey

1/2 cup butter or margarine
3/4 teaspoon salt
1/4 cup brown sugar
1/2 cup flour
Blend and press into a 9 by 12 inch pan. Bake at 350 degrees for 15 minutes. Combine:

Soft Raisin Cookies

ANITA WALZ

Rt. 3, Box 6, Jerome

1 1/2 cups sugar
3/4 cups flour
3 eggs
1 cup butter or margarine
1 cup milk
2 teaspoons grated lemon peel, optional
1 teaspoon baking soda
1 teaspoon vanilla
1/2 teaspoon salt
1/2 cups raisins
1/2 cup chopped walnuts

Early in the day, or up to two weeks before serving, measure all ingredients except raisins and nuts into a large bowl. Mix at low speed of mixer until

Mincemeat

Retrievers Cookies

MRS. EARL BROWER

Box 236, Paul

1/4 cup butter
3 cups flour
1 cup sugar
1 egg
1 teaspoon cinnamon
1/2 teaspoon salt
1 (canned) grated orange peel
1/2 teaspoon vanilla
2 1/2 cup mincemeat, drained
1/2 cup chopped nuts
In a mixing bowl, cream butter. Gradually add

Oatmeal Coconut Cookies

FRANCIS ZOLLINGER

Box 556, Rupert

Mix together:
1/2 cup shortening
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla
1 1/4 cups flour

Roll in small balls. Press on greased cookie sheet. Bake 10-15 minutes at 350 degrees.

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Oatmeal Chocolate Chip Cookies

KATHY SHETLER

1327 6th Ave. E.

2 cups shortening
1 cup margarine
2 cups white sugar
2 cups brown sugar
4 eggs, add 1 at a time
1 Teaspoon vanilla
1/2 cup flour
2 1/2 cups flour
6 cups oatmeal
1 large package chocolate chips

Mix all ingredients well. Heat oven to 350 degrees.

Danish Pastry Apple Bars

CINDY SHETTEL

Rt. 1, Twin Falls

2 1/2 cups flour
1 teaspoon salt
1 cup lard or shortening
1 egg yolk
Milk to make 2 1/2 cup with egg yolk
2 handfuls of corn flakes
8 to 10 apples
1 cup sugar
1/4 cup packed cinnamon
1/4 cup white flour
1/4 cup powdered sugar
Vanilla

Mix ingredients, including milk and egg yolk

for pie crust. Roll half of the dough flat. Roll a 10 1/2 by 15 1/2 inch cookie tray. Sprinkle bottom crust with crushed corn flakes.

Peel and slice apples and place over crust and flakes. Sprinkle with cinnamon and extract. Roll off other half of dough, place on top of apples. Sprinkle with sugar.

Heat egg white, stiff and brush over crust. Bake at 400 degrees for 40 minutes.

While warm, frost with water, powdered sugar and vanilla. Pour over warm crust.

Lemon Drop Cookies

DEEANNE GLINE

262 Fifth Ave. N.

Twin Falls

1 1/2 cup (1 stick) butter
1 cup sugar
1 egg
1 teaspoon grated lemon peel
3 tablespoons lemon juice
1 cup chopped pecans
1 1/2 cups flour
1 teaspoon baking powder
1/2 cup teal

In a mixing bowl, cream butter. Gradually add

sugar and continue beating until blended. Beat in egg. Stir in lemon peel, juice and pecans.

Stir together flour, baking powder and salt. Gradually add to creamed mixture. Blend well. Drop by teaspoons onto a greased cookie sheet and bake in a 350 degree oven for 10 to 12 minutes or until done. Remove to wire rack and cool. Makes four to five dozen cookies.

Granny's Goodies

ROBY BRIGGS

969 2nd Ave. W.

Twin Falls

18 graham crackers
1/2 cup diced almonds
1 can sweetened condensed milk
1/2 cup melted butter or margarine
1/2 cup semisweet chocolate pieces
1/4 teaspoon salt

1/2 teaspoon mace
Crush crackers very fine with rolling pin. In a large bowl, combine crumbs with remaining ingredients. Mix well. Pour into well greased eight inch square pan. Bake 30 to 35 minutes at 350 degrees. Cool five minutes. Cut into bars. Remove from pan immediately. Makes about 20 bars.

Carrot Cookies

SANDY GIFT

366 Tyler, Twin Falls

Cook about 10 carrots, medium and cool and measure about one cup.

Cream:
1 cup cooked carrots
1/2 cup sugar
1 egg, beaten
1/2 cup shortening
1/2 cup vanilla
2 cups flour

2 teaspoons baking powder
1/2 teaspoon salt
Mix well and drop by spoonful on a non-stick coated or a greased cookie sheet. Bake about 10 minutes at 375 degrees.

Frost with hot white frosting. 1 tablespoon grated orange rind
1/2 cup orange juice
Enough powdered sugar to make icing consistency.

Sour Cream Cookies

ANN S. HARDING

515 East Ave., Kelchum

1/2 cup baking powder
1/2 cup sugar
1/2 cup sour cream
2 beaten eggs
1/4 teaspoon salt
1 teaspoon nutmeg
1 teaspoon vanilla
1/2 teaspoon almond flavoring
3/4 cups cake flour

1/2 cup baking soda
Cream butter with sugar. Add cream, eggs and flavorings. Mix thoroughly. Sift flour, measure and sift with baking soda, salt and nutmeg. Add to creamed mixture. Mix thoroughly. Drop by teaspoons on a well oiled baking sheet. Bake eight minutes at 375 degrees.

Oatmeal Chocolate Chip Cookies

Drop by large teaspoonful onto ungreased cookie sheet. Bake about 10 minutes or until light brown. Makes about 130 cookies.

Fruitcake Cookies

BERTHA ALLEN

Box 306, Kimberly

2 cups chopped pecans
Cream the margarine and sugar in a bowl. Add the flour and creamed milk well. Add the eggs one at a time, beating well after each addition. Add the dried fruits and pecans and mix well. Drop by teaspoons on greased cookie sheet. Bake for 15 minutes at 300 degrees, having a pan of water on the bottom oven rack.

Christmas Cookies

MRS. GLENN THIETEN

1311 8th Ave. E.

Twin Falls

1 cup sugar
1 cup shortening
2 eggs
1/2 cup sugar
3 cups flour
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/2 teaspoon allspice
4 eggs
2 tablespoons wine
1 pound diced candied cherries
1 pound diced candied pineapple

1/2 cup walnuts meats, cut

2 1/2 cups flour
Cream shortening and sugar. Add beaten eggs, nuts and extract. Sift flour, salt, cinnamon and mix all thoroughly.

Roll on floured board.

Cut in fancy shapes. Brush over with egg white. Bake in a greased pan at 375 degrees.

Molasses Sugar Cookies

MARY-LEE POTTER

Box 611, Ketchum

1 cup shortening
1 cup sugar
1 cup dark molasses
1 egg
2 1/2 cups baking soda
2 cups sifted flour
1/2 teaspoon cloves
1/2 teaspoon ginger
1/2 teaspoon salt
1/2 teaspoon cinnamon
Melt shortening in a saucepan over low heat. Cool. Add sugar, molasses, egg, cinnamon and other spices and salt to flour mixture. Add melted shortening and mix well. Chill for one hour. Form into one inch balls. Roll in granulated sugar and place on greased cookie sheet, two inches apart. Bake eight to 10 minutes at 375 degrees. Makes four and one-half dozen cookies.

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Meals

Oriental Pot Roast

SUSAN BORCHARD

Rt. 1, Wendell

3 to 4 pound beef arm or blade pot roast

3 tablespoons flour

2½ teaspoons salt

1½ teaspoons pepper

1½ teaspoons garlic salt

3 tablespoons lard or drippings

½ cup water

½ cup vinegar

3 tablespoons brown sugar

4 medium-sized green peppers, cut in strips

1 can (15½ oz.) pineapple chunks, drained

2 large tomatoes cut in eighths

Flour for gravy

Combine flour, salt, pepper and garlic. Dredge pot roast in seasoned flour. Brown in drippings. Pour off drippings. Combine water, vinegar and brown sugar

and add to pot roast. Cover tightly and cook slowly for two and one-half hours.

Add green pepper and continue cooking 15 minutes or until meat is tender. Add pineapple chunks and tomato wedges. Cook until heated through, about 10 minutes. Thicken cooking liquid with flour for gravy. Serves six to eight.

Sticky Joes

MRS. WENDELL E. SOPHIE J. BEZMAREVICH
ROBINSON 1603 Juniper St. N.

Pigtail Lane, Box 46, Murtaugh

1 lb. ground beef

1 cup chopped green pepper

1 cup chopped onion

barbecue sauce, enough to make desired thickness

Brown meat, drain. Add

barbecue sauce, pepper and onion. Cover. Simmer 15

minutes. Spoon mixture into eight cans and place cheese on top of each can. Braise until

cheese begins to melt.

BARBECUE SAUCE

2 tablespoons sugar

1 tablespoon flour

1½ cup chili powder

1½ cup green barbecue sauce

1 cup catsup

1 tablespoon water

For 2 small cans tomato sauce, depending upon desired consistency

1 cup chopped onion

Blend all ingredients thoroughly.

Venison Chili

MRS. ALICE TRACY

437 3rd Ave. S., Twin Falls

Cut about two pounds of venison in small bite-sized pieces. Brown in two tablespoons of oil or lard. Add:

1 small chopped onion

1 clove garlic, chopped

Simmer until soft. Add:

1 teaspoon cumin

2 tablespoons chili powder

1 tablespoon flour

Mix well. Add:

1 large can tomatoes, mashed fine

½ cup beer

Simmer 45 minutes. If desired, add hot peppers to taste.

Meat Balls Versatile

VIVIAN BURKE

Rt. 1, Hagerman

1 lb. hamburger

1½ lb. pork sausage

2 cups bread crumbs

1 beaten egg

½ cup milk

4 teaspoons onion

2 teaspoons salt

½ teaspoon pepper

½ teaspoon dry mustard

1 teaspoon sage

Mix well and brown in one-fourth cup cooking oil. Use tomato soup and cooked noodles for sauce and to serve over or may use a sweet and sour sauce mix. Mix meatballs and sauce and bake 45 minutes at 350 degrees. Makes a large amount and the meatballs may be frozen.

Special Fried Chicken

SOPHIE J. BEZMAREVICH
1603 Juniper St. N.

Twin Falls

1 large fryer, cut up

2 cups packaged dry bread crumbs

1 tablespoon salt

2½ teaspoons paprika

½ cup water

1½ cups buttermilk

Preheat oven to 400 degrees

Wash, chicken, pat dry. Combine bread crumbs, salt, paprika and pepper on a plate.

Pork Chop Rice Bake

MRS. LARRY SHAW
136 Payette, Bush

½ cup onions, brown sugar

½ teaspoon salt

½ teaspoon pepper

1½ tablespoons Worcestershire sauce

½ cup catsup

1 tablespoon water

For 2 small cans tomato sauce, depending upon desired consistency

1 cup chopped onion

Blend all ingredients thoroughly.

Pork Stew, Oriental Style

ARDITH V. WHEELER

Rt. 1, Hansen

1 lb. boned pork shoulder

1 tablespoon vegetable oil, optional

2½ pounds onions, chopped

1 stalk celery, chopped

2 cans beans, sprouts, drained

1 teaspoon salt

½ teaspoon pepper

½ cup molasses

2 tablespoons soy sauce

2 tablespoons each cornstarch and flour

hot cooked mashed potatoes or rice

Mix well. Add:

1 large can tomatoes, mashed fine

½ cup beer

Simmer 45 minutes. If desired, add hot peppers to taste.

Hot Chicken Loaf

P. FISHER

264 47th Ave. E., Twin Falls

1 cup chopped mushrooms

2½ tablespoons butter

1 cup fine dry bread crumbs

½ cup milk

2 eggs

1 cup chopped cooked chicken

1 tablespoon chopped parsley

1 teaspoon lemon juice

1 teaspoon onion juice

½ teaspoon salt

½ teaspoon celery salt

pepper

Mix well. Add:

1 cup tomatoes

1 cup tomato paste

4 tablespoons butter

2½ tablespoons Worcestershire sauce

1 cup tabasco sauce

Mix well and brown in a large

skillet. Add onions, celery, garlic and butter. Cook until onion is transparent. Add remaining ingredients and bring to a boil. Reduce heat to simmer and cook one hour. Serves six to eight.

Bor-B-Qued Hamburger

DEEANN GLINE

262 5th Ave. N., Twin Falls

1 lb. ground beef

1 cup chopped onion

½ cup chopped celery

½ teaspoon garlic powder

1 teaspoon salt

1½ teaspoons pepper

1 cup tomatoes

1 cup tomato paste

4 tablespoons butter

2½ tablespoons Worcestershire sauce

1 cup tabasco sauce

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JEROME
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Phone 324-6161

BURLEY
303 N. Overland
Phone 678-8368

Cakes

Holiday Pound Cake

ETHEL ADAMS

274 Johnson St., Twin Falls
1 1/2 cups sifted cake flour
1/2 teaspoon salt
1/2 teaspoon ground cardamom
1/2 teaspoon baking soda
1/2 cup butter or margarine, softened
1/4 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon grated lemon rind

1 1/2 lbs.

1 cup sour cream
1 1/2 cups finely chopped walnuts
Preheat oven to 325 degrees. Grease and flour a 9x13x2 inch pan or bundt pan. Sift cake flour, salt, cardamom and soda together onto a sheet of waxed paper. Set aside

Bishop's Bread

MRS. SUZIE METZLER

112 N. Twin Falls
2 1/2 cups flour
1/2 cup shortening
2 cups brown sugar
1/2 cupsoopon salt
1 1/2 teaspoons cinnamon
1 egg
1/2 cup sour milk
1 tablespoon baking powder

Combine flour, shortening, brown sugar and salt and mix well. Save three-fourths cup of this mixture for lopping.

To the rest of the mixture, add cinnamon, soda, egg, sour milk and baking powder. Mix well. Grease and flour a 13-by-9-by-2 inch pan. If a teffon coated pan is used, it need not be greased and floured.

Pour batter into pan and sprinkle topping evenly over batter. Bake at 400 degrees for 25 minutes or until a toothpick inserted in the center comes out clean.

Fresh Rhubarb Cake

NETTIE MARTIN

P.O. Box 335, Hagerman
Cream together:
1/2 cup butter or margarine, room temperature
1 cup granulated sugar
1/4 cup brown sugar
1 egg
Sift together:
2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking soda

Add alternately to creamed ingredients, with one cup sour milk or buttermilk. Fold in two cups finely-chopped fresh rhubarb. Pour into a greased 9-by-13-inch pan. Mix together:
1/2 cup granulated sugar
1/2 cup cinnamon
1/2 cup chopped nuts
Sprinkle on top of cake batter. Bake 40 to 45 minutes at 350 degrees.

Picnic Cake

MRS. WILLIAM R. HILL

Rt. 4, Box 211, Jerome
1 cup dates, chopped
1/2 cup boiling water
1/2 cup sugar
3/4 cup shortening
1/4 teaspoon salt
2 eggs beaten
1/2 cup flour
1/2 cup cinnamon
1/2 cup vanilla

Mix dates, sugar and boiling water. Let stand until cool. Cream shortening, sugar, salt and eggs. Add flour, cinnamon and vanilla. Mix well. Add to date mixture. Pour in greased 9-by-13-inch pan. Top with a mixture of:
1 cup brown sugar
1 1/2 oz. package chocolate chips
Bake. Needs no frosting.

Soups

Ham Vegetable Chowder

MRS. GEORGE BENSON
Box 33, Wendell

Slimer:
2 cups diced raw potatoes
1 cup diced celery
1 chopped onion
1 green pepper, chopped, in

2 cups ham liquid until tender.
Add:
1 cup cooked ham, chopped
1 pint milk
Heat and season to taste.

Tomato Soup

MRS. LEE BURKS

Rt. 3, Jerome

Chop fine or blend:
15 qt. ripe tomatoes
1 package celery hearts
6 medium-sized onions
4 medium-sized peppers
Add 10 bay leaves and cook until tender, about 20 minutes. Then run through strainer. Add:

1/2 cup salt
3/4 cup brown sugar
1/2 teaspoons cloves
Take some of this juice and make a thin paste with two cups flour and one pound melted butter or margarine.
Put all ingredients together and bring to a full rolling boil. Seal in sterilized jars. Makes 18 quarts or 36 pints.

Brunswick Stew

MRS. JAMES GIBSON
500 Filmore St.

Twin Falls

1 (6 oz.) stewing chicken, cut up
4 medium tomatoes or 1 (29 oz.) can tomatoes
2 large onions, sliced
2 (16 oz.) cans whole kernel corn, drained
1 (10 oz.) pkg. frozen lima beans
3 medium potatoes, pared and cubed (three cups)
4 teaspoons salt
1 tablespoon sugar
1/4 teaspoon pepper

Simmer the chicken with six cups of water in a large covered kettle or dutch oven for one and one-half to two hours, or until tender. Remove chicken from broth and cool. Remove meat from bones and cube. Discard bones. Skim fat from broth. Return cubed chicken to broth. Add vegetables and seasonings. Cover and simmer 30 minutes or until vegetables are tender and flavors blended. Makes about five quarts.

Dump Cake

MRS. JAMES P.

1145 Heyburn Ave. E.,
Twin Falls

1 can (1 lb. 6 oz.) cherry pie filling
1 can (1 lb. 6 oz.) pineapple chunks
1 package yellow cake mix
1 cup melted butter or margarine
1 cup flaked coconut
1 cup chopped walnuts

Preheat oven to 350 degrees. Spread pie filling in a 9x13x2 inch pan. Arrange pineapple chunks over filling cherries. Sprinkle with dry cake mix. Cover with melted butter or margarine and top with coconut and walnuts. Bake for one hour.

Top with whipped topping, whipped cream or vanilla ice cream.

Spice Cake

ANNETTE DICKSON
Box 33, Kimberly

2 cups flour
2 eggs
1 cup sugar
1/2 cup shortening
1 cup stewed raisins
1 cup of juice from cooking raisins
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1 teaspoon cinnamon
1/2 cup black walnuts

1 1/2 cups soda
1 1/2 cups salt
Dissolve soda in raisin juice. Cream sugar and eggs. Add dry ingredients, nuts and raisins. Bake in a moderate oven until an inserted toothpick comes out clean.

Fall Cake

MARTHA WADDELL
1902 Heyburn Ave. E.,
Twin Falls

1 1/4 cups raisins
1 1/2 cup cherries
1/2 cup chink pineapple
2 cups pecans
3 cups sifted flour
1 1/2 cup baking powder
1 teaspoon salt
1 cup shortening
2 cups brown sugar
4 large eggs
1 teaspoon cloves
1/2 cup milk
Mix cherries, raisins,

nuts, pineapple—Stir together flour, baking powder, salt, shortening, brown sugar, eggs, cloves, milk and pour over fruit mixture.

Line a loaf pan with foil, allowing one-half inch to extend at the sides! Pour cake into pan and bake for three hours in a 275 degree oven. Place a pan with two cups of water on the bottom shelf for a cake with greater volume, moist texture and a shiny glaze.

Sauces

Spicy Chili Sauce

ARDITH WHEELER
Rt. 1, Hansen

4 qts. peeled, chopped red ripe tomatoes
2 cups chopped onions
2 cups chopped sweet red peppers
1 1/2 cups vinegar

1 1/2 cups red pepper
1 1/2 cups sugar
3 1/2 tablespoons salt
3 tablespoons mixed pickling
1 1/2 tablespoons mustard seed
1 1/2 tablespoons celery seed
2 cups vinegar

Combine tomatoes, sweet and hot peppers, sugar and salt. Cook gently for 45 minutes. Tie spices in a cheesecloth bag and add to tomato mixture. Cook until very thick, about 45 minutes. As mixture thickens, stir frequently to prevent sticking.

Add vinegar and cook slowly until as thick as desired. Pour while boiling hot into sterilized jars, leaving one-eighth inch headspace. Adjust caps. Makes about six pints.

Clam Chowder

CONNIE HALVERSON
P.O. Box 344, Hailey

3 cups minced clams
1 cup chopped onions
1 cup diced celery
3 cups diced potatoes
Cook over medium heat until mushy.
3/4 cup butter
3/4 cup flour
1 qt. milk
1 pt. half and half
1/2 teaspoons salt
2 teaspoons sugar
Pepper to taste
Prepare as for white sauce, stirring constantly. Add to first mixture and cook over medium heat until desired thickness.

For best egg use only as many eggs as you need straight from the refrigerator.

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Desserts

Aple nut dessert

MARJORIE CONNELL

RT. 1, Twin Falls
Mix with a fork until
crumbly:
2 tablespoons brown sugar
1/2 cup flour
2 tablespoons soft butter or
margarine
Sprinkle over apple

mixture. Bake 30 to 35
minutes at 400 degrees or
until top is golden brown.

Serve warm or cold. Spoon
into dishes and cut into
squares. May be topped
with whipped cream.

Strawberry wallow

LOUISE BYWATER
RT. 1, Twin Falls

1 pt. strawberries
18 marshmallows
2 teaspoons lemon juice
1 pt. whipping cream
1/2 cup boiling water
1 cup sugar

Melt marshmallows in
boiling water. Cool. Add
brushed and sweetened
strawberries and lemon juice.
Chill. Then add stiffly-beaten
cream. Chill thoroughly in
refrigerator before serving.
Apricots or raspberries may
also be used.



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Cakes

MRS. ELSIE WHITNEY
Rt. 1, Twin Falls

3 cups seeded dates
3 cups seeded raisins
2 cups nuts
1 lb. candied fruit mix
1/4 cup molasses or honey
1/4 cup fruit juice
1 cup butter
1/4 cup brown sugar
4 eggs

2 cups flour
1/2 teaspoon salt
1/2 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon mace
Quarter dates. Rinse raisins, and drain thoroughly. Chop nuts. In a large mixing bowl, combine all fruits and nuts with molasses and juice. Cream butter and sugar together thoroughly. Add eggs one at a time, beating thoroughly—after each. Pour over fruit mixture.

Sift flour, salt, soda and spices together. Add gradually to fruit mixture, mixing thoroughly. Pour into two 3-by-5-by-9 inch loaf pans which have been lined with greased brown paper and greased waxed paper. Bake at 275 degrees for about two and one-half hours with a shallow pan of water in the bottom of the oven. Remove from pans to cool, but leave paper on cake until used.

MRS. BAILEY BATES
277 Harrison St., Twin Falls

2 cups sugar
1 cup shortening
4 eggs

1 cup warm unseasoned mashed potatoes
1 cup buttermilk
1 1/2 teaspoon soda
1/2 teaspoon salt
2 cups flour
4 tablespoons cocoa
1 teaspoon vanilla
1 cup chopped pecans

Cream the sugar and shortening. Add eggs, one at a time, and beat well after each addition. Add potatoes. Put in sifted dry ingredients, alternately with warm buttermilk. Add vanilla and nuts.

Bake in two or three layers at 350 degrees until an inserted toothpick comes out clean.

Caramel icing is good with this cake. The cake freezes well.

BETTY COOMBS
348 Third Ave. W.
Twin Falls

1 cup Coke
2 1/2 cups flour
1 1/2 cups sugar
1/2 cup buttermilk
1 1/2 cups marshmallows
2 eggs
3 teaspoons cocoa
1 teaspoon soda
1 teaspoon vanilla

Combine all ingredients except marshmallows and Coke. Add Coke; mix well. Fold in marshmallows. Bake for 40 to 45 minutes at 350 degrees.

ICING

1/2 cup butter
3 teaspoons cocoa
1/2 cup Coke
4 cups powdered sugar
Beat until smooth. Stir in one cup chopped pecans.

16 Times-News, Twin Falls, Idaho

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SOON SEE WHY!!

- Frigidaire's Quality Can't Be Matched
- Frigidaire's 5 year warranty on all surface units, switches, and oven elements.
- Frigidaire is easier to clean
- Frigidaire is easier to operate.

• FRIGIDAIRE OFFERS A MODEL FOR EVERYONE!

- 40" one oven models
- 30" conventional models
- 30" with electric clean oven
- 30" with touch & cook
- Wide selection of built-ins, surface units, ovens and compact 30's (not shown)
- Choice of 5 colors, including poppy red.
- See Them All In Our Large Show Room!!

- 40" two oven models
- 30" with continuous clean oven
- 30" with ceramic top
- 30" twin 30 models



"If we can't service it — We won't sell it!"

Our personalized service to every customer in Magic Valley has made us the largest volume Frigidaire dealer this side of Portland Oregon. Our carload buying saves you money. We need used appliances and give a liberal trade-in allowance for your present range.

ASK ABOUT OUR 2 YEAR WARRANTY!!

Serving Since 1946